

THE 1996 FOOD ISSUE

COLN CITY LIBRARIES



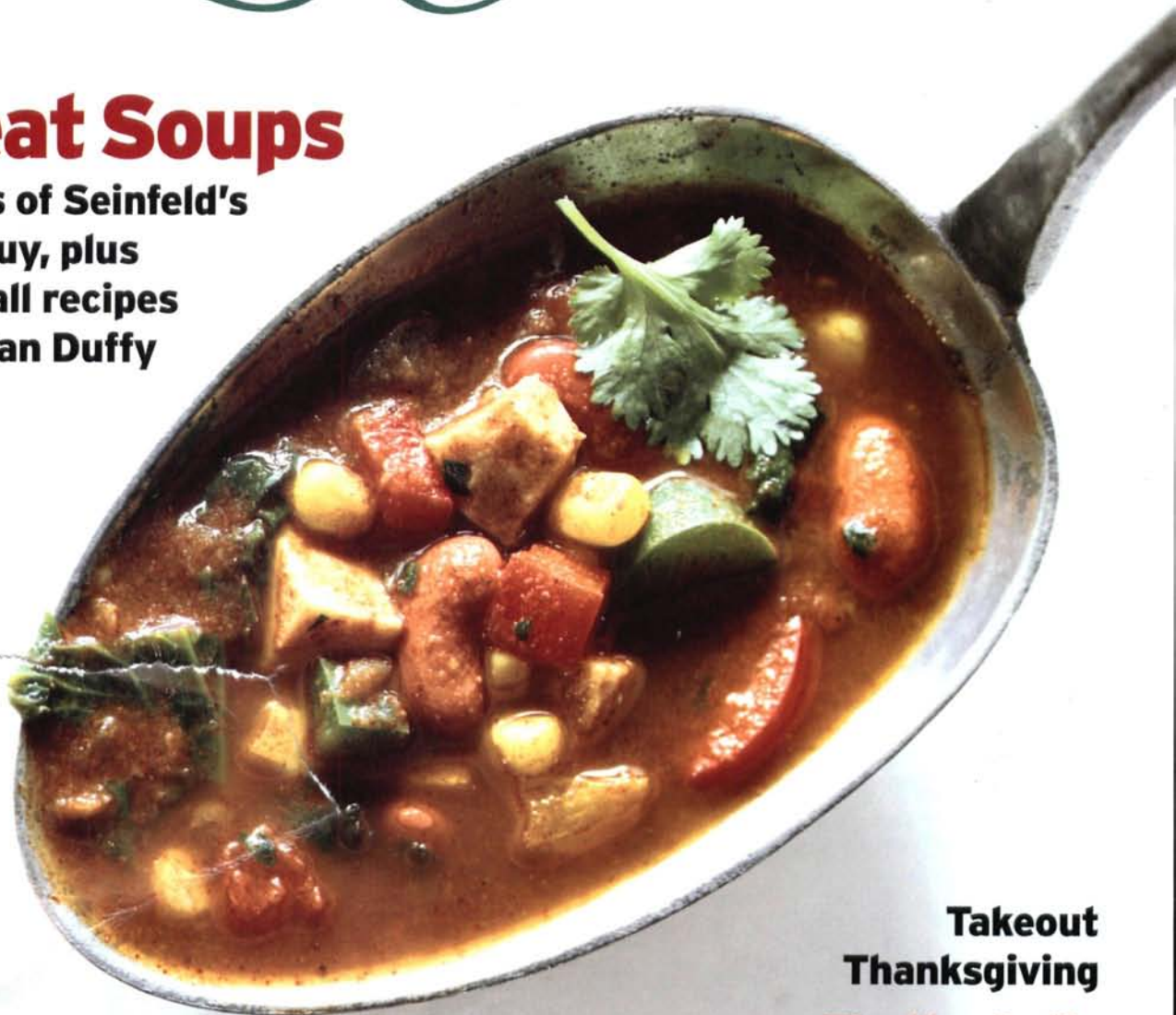
3 3045 01335 4762

\$2.95 • OCTOBER 28, 1996

NEW YORK ^{PRC}

Great Soups

Secrets of Seinfeld's
Soup Guy, plus
other fall recipes
by Gillian Duffy



**Takeout
Thanksgiving**

**The New Latin
Cooking**

Top Chefs' Top Tools

**The Chemistry of
Cocktails**

#BXBFCL***** 5-DIGIT 68508
#01361LNC091 4#590832
JUN 16 97
LINCOLN CITY LIB REFERENCE
LINCOLN 14TH ST NE 68508-1801

LICENSED TO UNZ.ORG
ELECTRONIC REPRODUCTION PROHIBITED



Beefeater Imported Gin, 47% Alc. by Vol., Hiram Walker & Sons, Inc., Southfield, MI

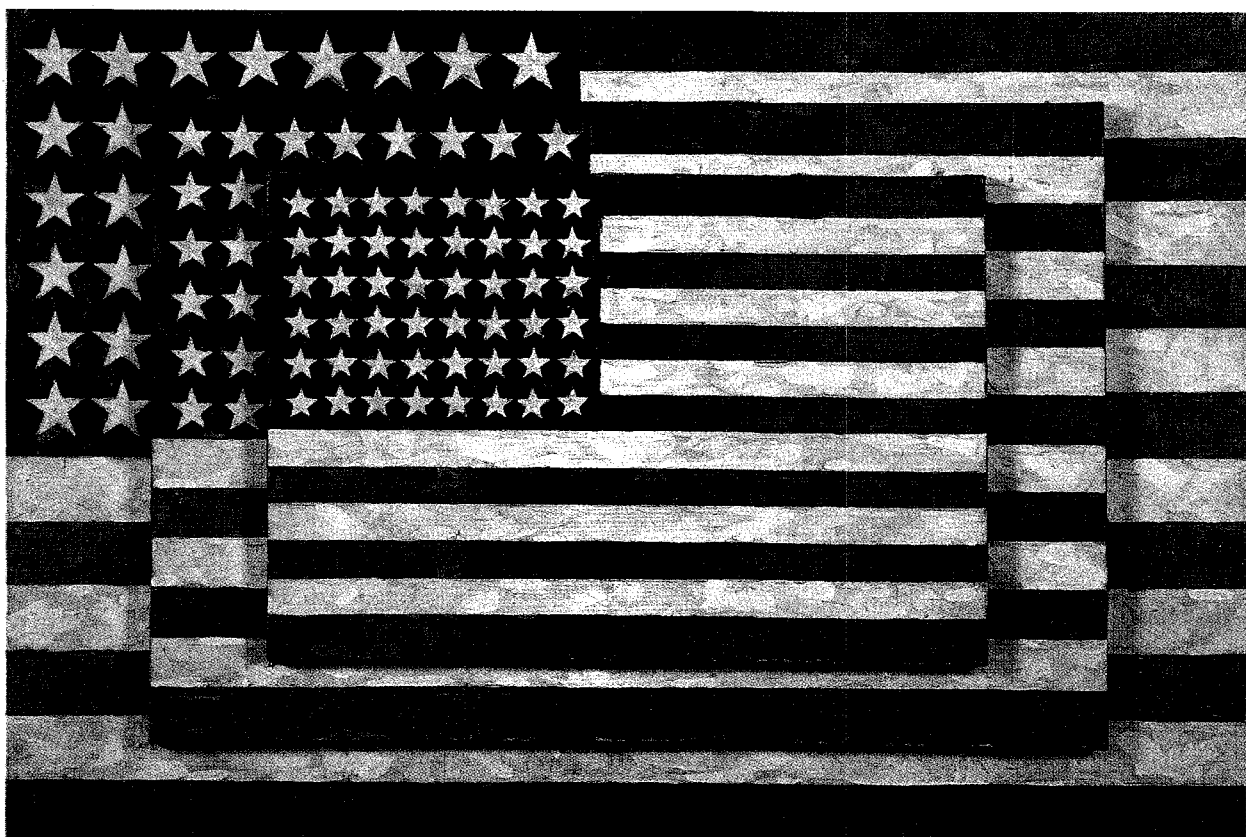
There was a decade
called the Roaring Twenties.
What will yours be called?



BEEFEATER®

Live a little

JASPER JOHNS



Three Flags, 1958. Encaustic on canvas. Collection Whitney Museum of American Art. © 1996 Jasper Johns. Licensed by VAGA, New York, NY.

OCT 26 1996

Independent.
Ever changing.
Constantly surprising.
Just like America.

Familiar yet always new, Jasper Johns is a master of contemporary art who is as elusive as America itself. His many faces are revealed in this thought-provoking new exhibition that offers a startling glimpse into the varied, often conflicting forces encountered on the artist's four-decade odyssey of discovery. From pop art to post-modernism and beyond, the world of Jasper Johns is a journey of imagination.

For forty years, Philip Morris Companies Inc. has been a leader in supporting innovative programs in communities worldwide. Today, hunger and nutrition, the arts, education, the environment, and the battle against AIDS are the focus of our efforts. Sponsorship of *Jasper Johns: A Retrospective* reflects our ongoing commitment to visionary individuals and organizations whose pioneering spirit enhances the quality of our world.

THE MUSEUM OF MODERN ART, NEW YORK

October 20, 1996 – January 21, 1997

LUDWIG MUSEUM, COLOGNE

March 7 – June 1, 1997

MUSEUM OF CONTEMPORARY ART, TOKYO

June 28 – August 17, 1997

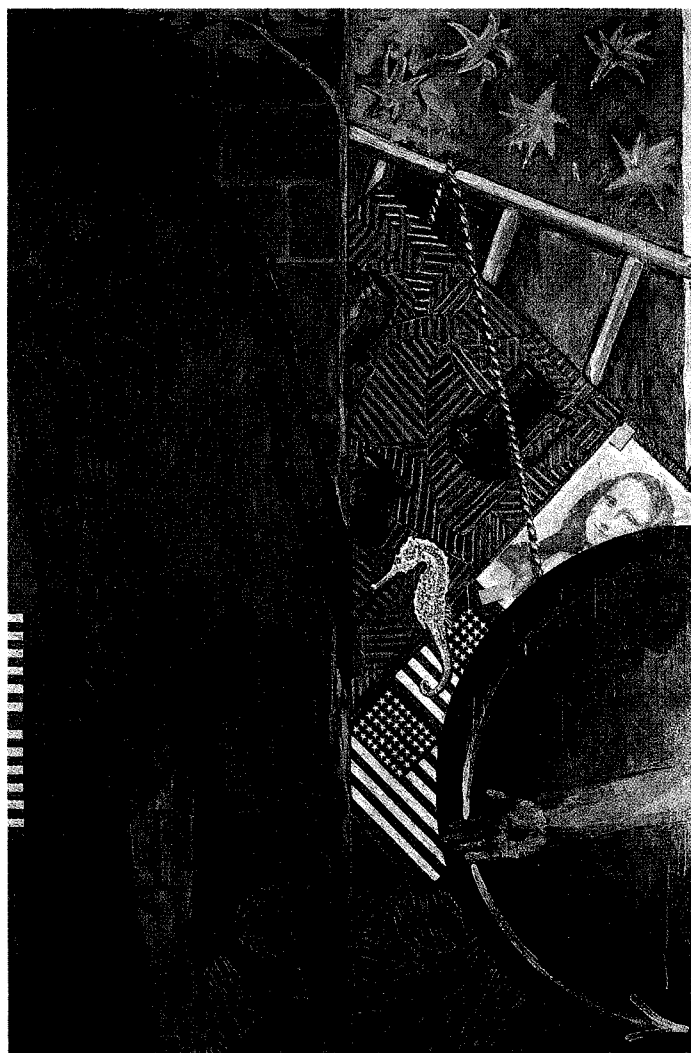
Supporting the spirit of innovation.

PHILIP MORRIS COMPANIES INC.

KRAFT FOODS, INC. KRAFT FOODS INTERNATIONAL, INC. MILLER BREWING COMPANY

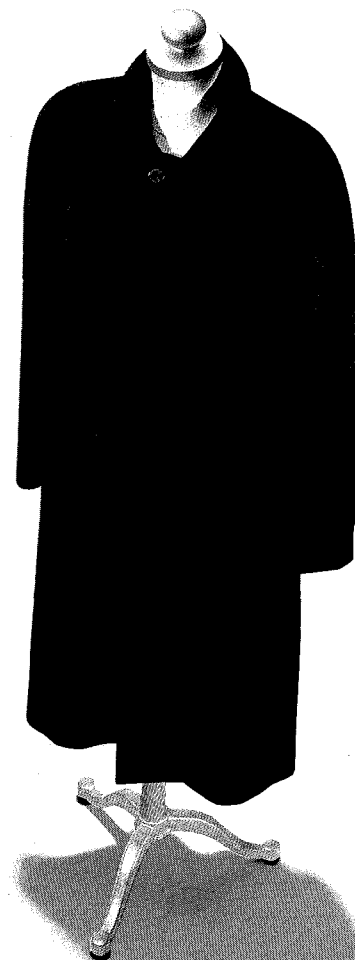
PHILIP MORRIS INTERNATIONAL INC. PHILIP MORRIS U.S.A.

LICENSED TO UNZ.ORG
ELECTRONIC REPRODUCTION PROHIBITED





OUR KIND OF GUY.



This century works for him as long as he can take a few other ones with him. Which makes him extremely compatible not only with software, but with advanced Italian softwear. A classic cashmere coat, for example, made even more functional by a waterproofed technology. An item you can find from a clothing family that never lets tradition get in the way of progress.



DAVIDE
CENCI

Our clients' favorite store. Since 1926.



Defining Style
Michael Kors



SAKS FIFTH AVENUE

NEW YORK ATLANTA CHICAGO SHORT HILLS SAN FRANCISCO

BEVERLY HILLS DADELAND

ELECTRONIC REPRODUCTION PROHIBITED

Contents Oct. 28, 1996



the 1996 food By Gillian Duffy issue

44 Season's Eatings

From Connecticut to the Caribbean, from homemade soup to a takeout Thanksgiving, the holiday flavors are more eclectic than ever.

46 Bisque Jockeys

Seinfeld's infamous soupmonger and his competitors just may be the next Starbucks. Here, the Men of Broth offer their recipes and hints.

52 Advanced Latin

Pan-Latin American: the bright colors and forward flavors of the New World's nouvelle cuisine.

62 North and South

Southwestern proselytizer Brendan Walsh turns to . . . New England? At his Elms Restaurant & Tavern, johnnycakes meet pulled pork.

68 Phone for the Holidays

Food that's comforting for host and guests alike: takeout turkey, stuffing, cranberry sauce, and pumpkin pie. Just don't tell Mom where it's from.

72 Cocktail Chemistry

Our author, Tony Hendra, has avoided cocktails since a rough night in 1968. We challenged the Rainbow Room's bartender to win him back.

78 Tools of the Trade

Thirteen star chefs choose their weaponry from the *batterie de cuisine*.

Gotham

29 Freedom of the press vs. freedom of the press; really hot titles

Departments

36 New York Journal
Chris Smith

Carolyn McCarthy and the politics of personal pain

40 The City Politic
Michael Tomasky

Giuliani's klutzy dance with Murdoch and Time Warner

134 The Insatiable Critic
Gael Greene

They call the wind Korea: Mirezi's pan-Asian breeze reaches New York

Marketplace

84 Best Bets
Corky Pollan

Dinner-party ephemera: Invitations and place cards

119 Inconspicuous
Consumption
Paul Lukas

Halloween candy to scare the kids

120 Sales & Bargains
Dany Levy

Wang's new system; auto info; *les chandelles* de Madison Avenue

The Arts

122 Movies
David Denby

Michael Collins is beautiful but uncomfortably in thrall to violence

126 Theater
John Simon

Walter Kerr remembered; hissing and dissing *Missing/Kissing*

128 Classical Music
Peter G. Davis

The Juilliard String Quartet turns 50 with a Babbitt premiere

130 Dance
Tobi Tobias

Les Ballets de Monte-Carlo: Diaghilev's descendants are svelte but superficial

131 Art
Mark Stevens

Solid Jasper: The retrospective of an artist who has defined his era

132 Television
John Leonard

Millennium, paranoia without the jokes; *EZ Streets*, class, race, moodiness, and sex

Cue

137 The Candy Butchers do that thing; trick-or-treat topography; *Gilda*, live again; Madonna's diary, in for a consult; politics the old-fashioned way

Misc.

Letters	12
Intelligencer	25
Guardian Crossword	199
'Cue' Crossword by Maura B. Jacobson	199
Bad Publicity	200
Classified	175
Strictly Personals	192

OCTOBER 28, 1996—VOL. 29, NO. 42. Periodicals postage paid at New York, New York, and additional mailing offices. Editorial and business offices: 212-508-0700. POSTMASTER: Send address changes to New York, Box 54661, Boulder, Colorado 80322-4661. Subscription rates in the U.S. and possessions: 50 issues, \$42. For subscription assistance, write Joseph Oliver, New York Magazine, Subscription Department, Box 54661, Boulder, Colorado 80322-4661. Or call (800) 678-0900 or (212) 447-4749. Printed in the U.S.A.

NEW YORK

ACTING EDITOR-IN-CHIEF

Richard Babcock

EXECUTIVE EDITOR MANAGING EDITOR
Michael Hirschorn Sarah Jewler

ARTICLES EDITOR

John Homans

DESIGN DIRECTOR

Robert Newman

PICTURE EDITOR

Margery Goldberg

FASHION DIRECTOR

Jade Hobson Charnin

DEPUTY EDITORS

Kim France, Julie Just

SENIOR EDITORS

Phoebe Eaton, Maer Roshan, Matthew Weingarden

STAFF EDITORS

Ruth G. Davis, Kate O'Hara

CONTRIBUTING EDITORS

Suzanna Andrews, Lisa Birnbach, Peter Blauener
Rene Chun, John Connolly, Peter G. Davis, David Denby
David Edelstein, Jeffrey Goldberg, Gael Greene
Pete Hamill, Peter Hellman, Tony Hendra, Craig Horowitz
Bob Ickes, Karrie Jacobs, Mark Jacobson
Maura B. Jacobson, Peter Kaminsky, James Kaplan
Beth Landman Keil, Walter Kim, Corby Kummer
John Leonard, Barbara Lippert, Paul Lukas
Larissa MacFarquhar, Mary Ann Madden, Rebecca Mead
Deborah Mitchell, Patricia Morrisroe, Chris Norris
Nicholas Pileggi, John H. Richardson, Nancy Jo Sales
Luc Sante, Marshall Sella, John Simon, Christopher Smith
Ben Stein, Mark Stevens, Janice Hopkins Tanne
Tobi Tobias, Michael Tomasky, Guy Trebay, Alex Williams

CULINARY EDITOR BEST BETS EDITOR

Gillian Duffy Corky Pollan

PHOTO DIRECTOR, SPECIAL PROJECTS

Jordan Schaps

SALES & BARGAINS EDITOR: Dany Levy

STAFF WRITERS

Maureen Callahan, Barbara Ensor, Linda Hall
Ariel Kaminer, Edith Newhall, Norman Vanamee
ASSOCIATE EDITORS
Christopher Bonanos, Matthew McCann Fenton
Robert Patronite, Robin Raisfeld, Elizabeth Shepherd

PRODUCTION EDITOR

Deborah Gasiorok

ASSISTANT EDITORS

Alexandra Lange, Claire Perrault, Charles Runnette

REPORTERS

Patricia Falvo, Lucy Hawking, Michael Steele

DEPUTY ART DIRECTOR

Florian Bachleda

ART PRODUCTION DIRECTOR: Eugene R. Tooman

DEPUTY PICTURE EDITOR: Sabine Meyer

ASSOCIATE PICTURE EDITORS

Nakyung Han, Yvonne Stender

ASSISTANT ART DIRECTOR: Vita Parrino

DESIGNER: Andrea Dunham

ART DEPARTMENT MANAGER: Aimee E. Bartol

ART STAFF: Steven Davis, Pino Impastato

Anton Ioukhnovets, Ellene Windro

COLOR PRE-PRESS MANAGER: Alejandro Gomez

ASSISTANT TO THE EDITOR-IN-CHIEF: Deborah R. Slater

EDITORIAL ASSISTANTS

Sarah Bernard, Ondine Cohane

Laura Georgio, Vanessa Grigoriadis

PUBLIC RELATIONS DIRECTOR

Maury Rogoff

SYSTEMS MANAGER: Marty Reinert

ASSOCIATE SYSTEMS MANAGER: David Miller

PRODUCTION DIRECTOR: James B. Reffler

ASSOCIATE PRODUCTION DIRECTOR: Robert P. Wilkey

ASSISTANT PRODUCTION MANAGER: Bobbi Fischer

PRODUCTION COORDINATOR: Amanda P. Fellows

The following are registered trademarks, and the use of these trademarks is strictly prohibited: Best Bets, Best Bids, Between the Lines, The Bottom Line, Brief Lives, The City Politic, Cityscape, Cityside, Cue, Cue New York, In and Around Town, Intelligencer, Legal Aid, The National Interest, New York, New York Intelligencer, New York Journal, The Passionate Shopper, The Sporting Life, The Underground Gourmet, and The Urban Strategist. New York (ISSN #0028-7369) is published weekly (except for combined issues the last week of June and the first week of July and the last two weeks of December) by K-III Magazine Corporation, 444 Madison Avenue, New York, New York 10022-6999. Telephone: 212-508-0700. Copyright © 1996 by K-III Magazine Corporation. All rights reserved. All requests for permissions and reprints must be made in writing to Reprint Management Services, 147 West Airport Road, P.O. Box 5363, Lancaster, PA 17606-5363; reproduction without permission is strictly prohibited. New York Magazine is not responsible for the return or loss of unsolicited manuscripts. Any submission of a manuscript must be accompanied by an SASE. Officers of K-III Magazine Corporation: William F. Reilly, Chairman; Charles G. McCurdy, Vice-Chairman; Beverly C. Chell, Vice-Chairman.

Experience Premium Outlet Shopping

Discover three sensational centers where top designer fashions and name-brand merchandise are at 25% to 65% savings every day. Stroll through our charming villages and shop the country's finest collection of designer brands. After all, your taste is just too expensive to shop anywhere else.

WOODBURY COMMON FACTORY OUTLETS

150 stores ■ Exit 16, NYS Thruway, Central Valley, NY ■ (914) 928-4000

CLINTON CROSSING PREMIUM OUTLETS

70 stores ■ I-95, Exit 63, Route 81, Clinton, CT ■ (860) 664-0700

LIBERTY VILLAGE FACTORY OUTLETS

60 stores ■ Church Street, Flemington, NJ ■ (908) 782-8550

All centers are open daily.

CHELSEA GCA REALTY, INC. PROPERTIES



"Anyone
who wants to hire
an interior designer...
should start by calling
Designer Previews."

— NEW YORK MAGAZINE

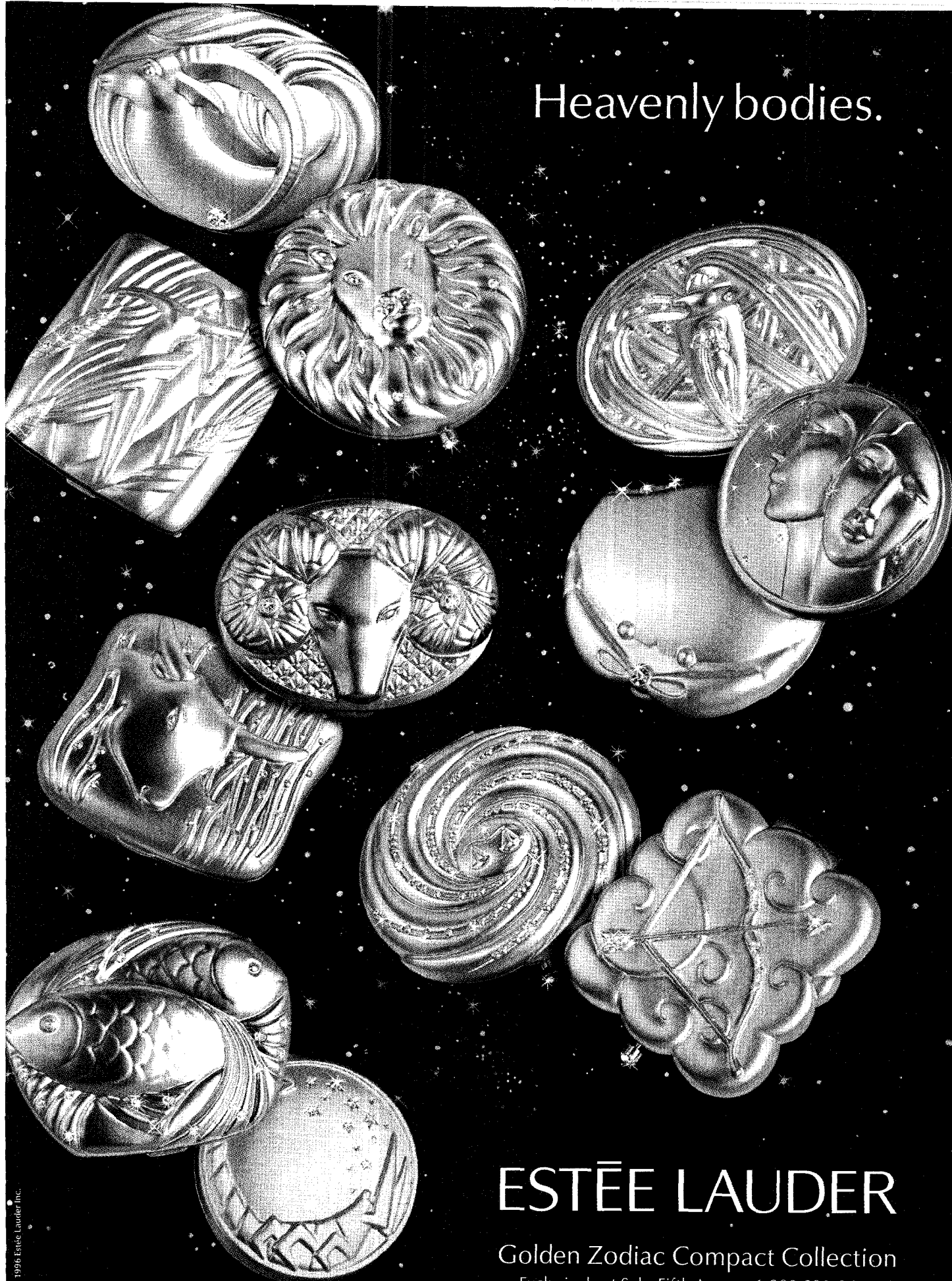
Preview: <http://www.dpreviews.com>

We will show you
the work of more than
100 fine designers and architects
and help you select
those best suited to your needs.

For further information or brochure
212-777-2966 or 800-367-4816

DESIGNER PREVIEWS

Heavenly bodies.



ESTÉE LAUDER

Golden Zodiac Compact Collection

Exclusively at Saks Fifth Avenue 1-800-330-8497

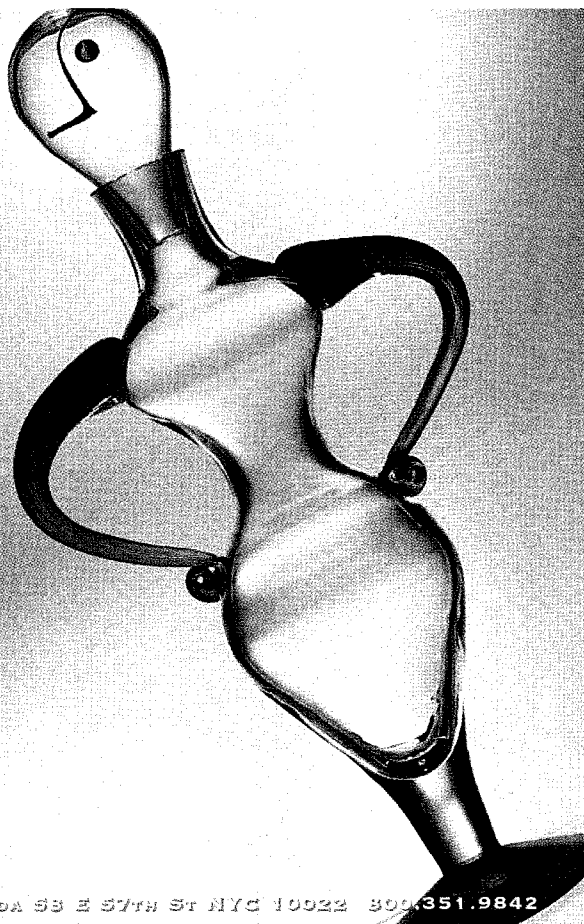
FENIX. A WITTY
DECANTER DESIGNED BY
KJELL ENGMAN IS
PRICED AT \$295.

THE KOSTA BODA ARTIST
COLLECTION IS AVAILABLE
AT **BLOOMINGDALE'S**
AND OTHER FINE STORES.

KOSTA BODA
ART IN GLASS


**KOSTA
BODA**
SINCE 1742

GALLERI KOSTA BODA 58 E 57TH ST NYC 10022 800.351.9842



THE COSMOS COLLECTION
DESIGNED BY
ANN WAHLSTRÖM.
PLATES FROM \$30. TO \$55.
AND PITCHERS AT \$185.

THE KOSTA BODA ARTIST
COLLECTION IS AVAILABLE
AT **BLOOMINGDALE'S**
AND OTHER FINE STORES.

KOSTA BODA
ART IN GLASS


**KOSTA
BODA**
SINCE 1742

GALLERI KOSTA BODA 58 E 57TH ST NYC 10022 800.351.9842



NEW YORK

PUBLISHER

Amy R. Churgin

ASSOCIATE PUBLISHER

Alan Katz

BUSINESS DIRECTOR: Betsy Cronen

RETAIL MANAGER: Stefanie Feidelson

TRAVEL MANAGER: Daniel Schock

SALES REPRESENTATIVES

Amy Hochfelder Ball, Alexis Demetroulakos
Lauren Efron, Catherine Kaiser, Trish Considine Kirsch,
Kira Krieger, Claudia Ryan, Wendi V. Sanders

ASSISTANTS: Roy DeCaro, Evette Manners

Ahu Z. Resimcioglu, Cara Rubin, Kristina Stefanelli

Leslie Weiss, Meredith Wells

MIDWEST MANAGER: Sasha Mayoras, 312-616-1895

DETROIT: Karen Teegarden & Associates, 810-642-1773

CALIFORNIA: SD Media, 310-264-7575

ATLANTA AND FLORIDA: Stites & Fontaine, 770-491-1419

TEXAS: Tierney & Company, 214-625-6688

FRANCE/UK: S & R Media, 011-33-1-47-61-08-26

CANADA: Media Services International, 905-238-9228

ITALY: Studio Villa, 011-39-2-31-16-62

HONG KONG: Pacific Asia Media, 011-852-834-6128

ADVERTISING SYSTEMS MANAGER: Karen Norberg

ADVERTISING COORDINATORS

Sharon Y. Quinn, Michel Gilbert

MARKETING DIRECTOR

Beverly Hood Allen

PROMOTION MANAGER: Gerry Napoli

CREATIVE SERVICES: Wendy Bronstein

SENIOR WRITER/MERCHANDISING: Lauren Paige Kennedy

SPECIAL SECTIONS: Christy Casamassima

SPECIAL PROJECTS: Cori M. Lorenzon

PROMOTION ART DIRECTOR: Susan Simmons

SENIOR DESIGNER: Ilene Segal

DESIGNER: Halle Spector

MARKETING COORDINATOR: Kathryn R. Hoffman

PROMOTION COORDINATOR: Danielle Unterman

RESEARCH DIRECTOR

Eileen Ronan

SENIOR RESEARCH ANALYST: Christine McKaba

RESEARCH ASSISTANT: Erinn Bucklan

INFORMATION SERVICES DIRECTOR: Valerie Taylor

ASSISTANT TO THE PUBLISHER: Michele L. Romano

GROUP CLASSIFIED DIRECTOR

Nancy J. Fedder

CLASSIFIED MANAGER: Teresa Taylor

SALES AND MARKETING MANAGER: John Miceli

SALES DEVELOPMENT MANAGER: Michelle Krell Kydd

PRODUCTION MANAGER: Manuel Gomes

PRODUCTION ASSISTANT: Dana Cohen

SALES REPRESENTATIVES: Mark Bristow

Theresa Bunce, Kendra Callahan

Debbie Horowitz, Chris Lutkin

Wendy Pusey, Denise Sisto

STAFF: Denise Fowler, Greta Turken

CIRCULATION DIRECTOR: Craig Reynolds

ASSOCIATE CIRCULATION DIRECTOR, PLANNING: Charles Lung

MANAGERS: David W. Schaefer, Barbara E. Wilck

SPECIAL PROJECTS ASSISTANT MANAGER: Jacqueline Lane

CONTROLLER

David Rockefeller

ASSISTANT CONTROLLER: Deborah L. Sheffey, CPA

MANAGER OF SPECIAL PROJECTS: Carmine Tiero

ACCOUNTANT: Judy Dill

A.P. SUPERVISOR: Kathleen Marney

COLLECTIONS MANAGER: Susan Haridas

STAFF: Aubrey Guio, Maribel Lopez

OFFICE SERVICES MANAGER

Mary Ann McCarthy

STAFF: Esther Gillyard, Priscilla Hood

Warren MacDonald, Joseph Markfelder, Angelo Molina

Omar Rowe, Virginia Spraggins, Sarah Wigfall

K-111 MAGAZINES

CHAIRMAN: William F. Reilly

PRESIDENT: Harry A. McQuillen

VICE-CHAIRMAN: Charles G. McCurdy

VICE-CHAIRMAN: Beverly C. Chell

VICE-PRESIDENT: Curtis A. Thompson

PRESIDENT, ADVERTISING AND MARKETING: Janice Grossman

VICE-PRESIDENT: Brian T. Beckwith

VICE-PRESIDENT AND CHIEF FINANCIAL OFFICER: Linda C. Jenkins

VICE-PRESIDENT, FINANCIAL PLANNING & ANALYSIS: Jennifer P. Chu

VICE-PRESIDENT, CONTROLLER: David W. Whitwell

VICE-PRESIDENT, OPERATIONS: Steven R. Elzy

VICE-PRESIDENT, MANUFACTURING: Edward J. Egan

VICE-PRESIDENT, SINGLE COPY SALES: Mark A. Peterson

VICE-PRESIDENT, SYSTEMS: Robert M. Cummings

VICE-PRESIDENT, GROUP SALES: Nan L. Elmore

italian textiles at abc.

october at abc:
a month-long celebration
of the rich textures, opulent
colors and innovative
design that is italy.

from artisans crafting by
hand in centuries-old
tradition to factories
featuring the latest in
computerized technology,
we've consistently been
drawn to this country
for its creative genius
and aesthetic sensibility.

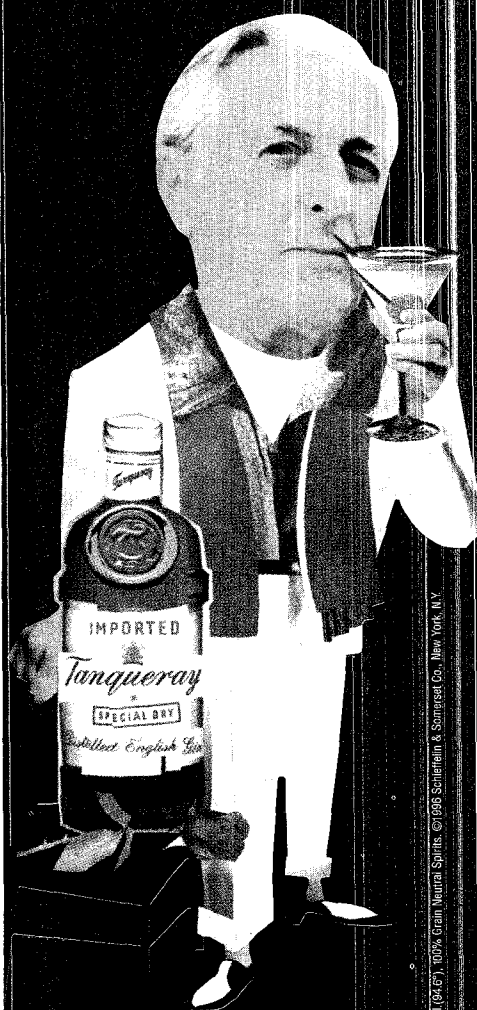
shown here,
italian woven jacquards
and printed cotton
from our collection
of table linens.

MODA MADE IN ITALY
Italian Trade Commission

ABC
CARPET
& HOME

antiques & furniture, gifts, accessories, textiles, the bed & the bath, broadloom, design rugs, oriental, the parlour sale
broadway at e.19th street, manhattan. 212.477.1000 ext. 244

"Mr. Jenkins toasts all of this season's A-list party guests, and invites those on the B-list to fetch him another martini."



How refreshingly distinctive.

Imported English Gin, 47.3% Alc./Vol. (94.6°), 100% Grain Neutral Spirits. ©1996 Schieffelin & Somerset Co., New York, N.Y.

LETTERS OCTOBER 21, 1996

Wedded Bliss?

JFK Jr. loses our readers' interest, just as he loses his most-eligible-bachelor status; a re-education program.

IS CAROLYN BESSETTE-KENNEDY'S CELEBRITY-BY-PROXY really such a compelling fantasy ["Meet the Mrs.," by Rebecca Mead, October 7]? I guess it would be nice to have the toadies and the dinner invitations, not to mention an Uncle Ted. But no doubt the suddenly famous bride also gives up something for public life, not the least of which might be the ability to lead her own life. The archaic premise of Rebecca Mead's piece is that marriage is still the best index of a woman's status. It's as if the party girl didn't really deserve her grittily won coup, and we should all be so lucky. The way Mead describes it, Bessette-Kennedy wasn't enough of a good girl to have earned her coveted role as crowd pleaser and in-law rep. Even *People* wasn't so patronizing.

Steuart Osha
MANHATTAN

"MEET THE MRS." MAKES *COSMO* look like *The Atlantic Monthly*. Are we really to think that the perfect soul mate is the woman who most effectively manipulates the rules and operates people's levers to snag a most-eligible man? How far have we come that the highest trait a woman can have is that mystical femininity that John Perry Barlow claims is "a genuine appreciation of men." Would Mead and Barlow have their daughters believe that their most worthwhile skill is to grow up to be attractive to men—dyeing their hair blonde and displaying a perfectly thought butt?

Liz Hammond
MANHATTAN

I'M NOT GOING TO READ THROUGH 28 years of back issues to confirm it, but I have a strong hunch that the final paragraph of the JFK Jr.-nuptials cover story (which maintains that Kennedy was compelled to marry Carolyn Bessette because the bride's first name resembles that of his sister, Caroline, and because her last name resembles that of Jacque-

line Bisset) is the all-time silliest thing ever printed in *New York*.

David English
SOMERVILLE, MASS.

REBECCA MEAD'S ARTICLE ON CAROLYN Bessette reads like a *Spy* magazine farce. Daryl Hannah would have made a better Jackie O stretch—at least you could have talked about her interest in the "arts" and her political activism. The real story is that John Kennedy Jr. married someone so completely different from the women he grew up with—including sister Caroline, the Harvard-educated lawyer-author (can you picture her as a nightclub girl?). Perhaps Bessette's anti-Jackie qualities, from her faux-blonde hair to her public displays, are what make her so "mysterious" to him. This mystery, and your article, were certainly lost on me.

Kiron Kelly
DARIEN, CONN.

I WAS AMUSED BY JOHN PERRY BARLOW, longtime Kennedy friend, saying that the new Mrs. John F. Kennedy, Carolyn Bessette-Kennedy, is "extremely female." Is this anything like being "a little bit pregnant"?

Liz Smith
MANHATTAN

AS LONG AS THE GENERAL PUBLIC, MEDIA, and "acquaintances" are going to dissect, analyze, and critique JFK Jr. and his bride, it would be nice if the couple received at least one "Congratulations—warm wishes for health and happiness!" in print from someone else who doesn't know them. When they can't even escape to beautiful Istanbul on their honeymoon, it's time for everyone to prioritize.

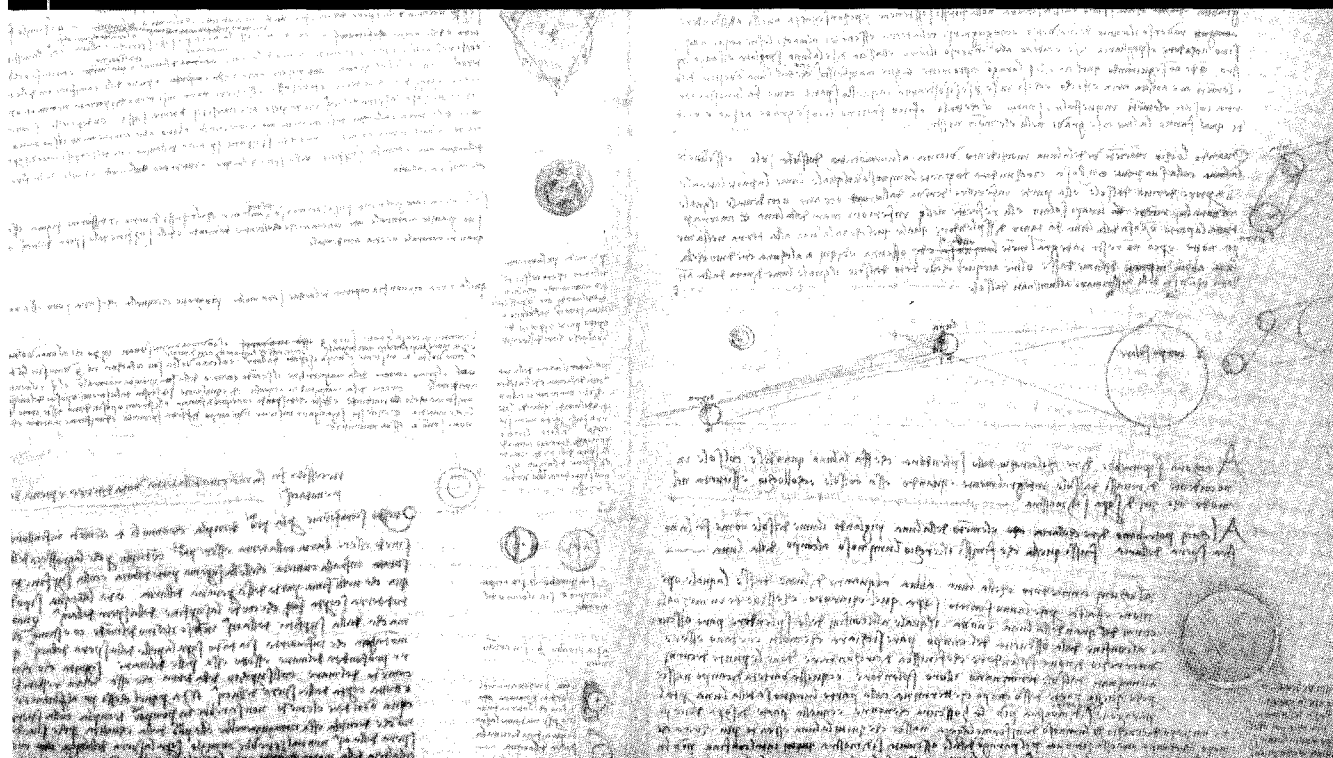
Lauren Di Scipio Russo
NEW CANAAN, CONN.

Religious Differences

"THE WRONG HOLY WAR" [BY MICHAEL Tomasky, September 30] makes some important points but does contain a few errors and misunderstandings. First, the proposal by the Citizens Budget Commission for longer school days and years is not as widely accepted as Tomasky suggests. It's hard enough for students

Letters may be edited for space and clarity. They should be addressed to Letters to the Editor, New York Magazine, 444 Madison Avenue, New York, N.Y. 10022-6999. Please include a daytime phone number.

Merrill Lynch on taking a page from Leonardo's book.



Leonardo da Vinci: notes and diagrams of observations on the secondary light of the new moon.

Leonardo da Vinci's renowned scientific manuscript, the *Codex Leicester*, can be seen in New York City this fall.

The exhibition, *Leonardo's Codex Leicester: A Masterpiece of Science*, will be on view at the **American Museum of Natural History** from October 26, 1996 through January 1, 1997.

Merrill Lynch is proud to be the principal sponsor of this exhibition.

Just as Leonardo used his intellect and imagination to help people make

sense of the world during the Renaissance, our company is guided by a similar commitment today.

With an unmatched global presence, our understanding of the forces shaping the world enables people everywhere to react in more creative, fruitful ways.

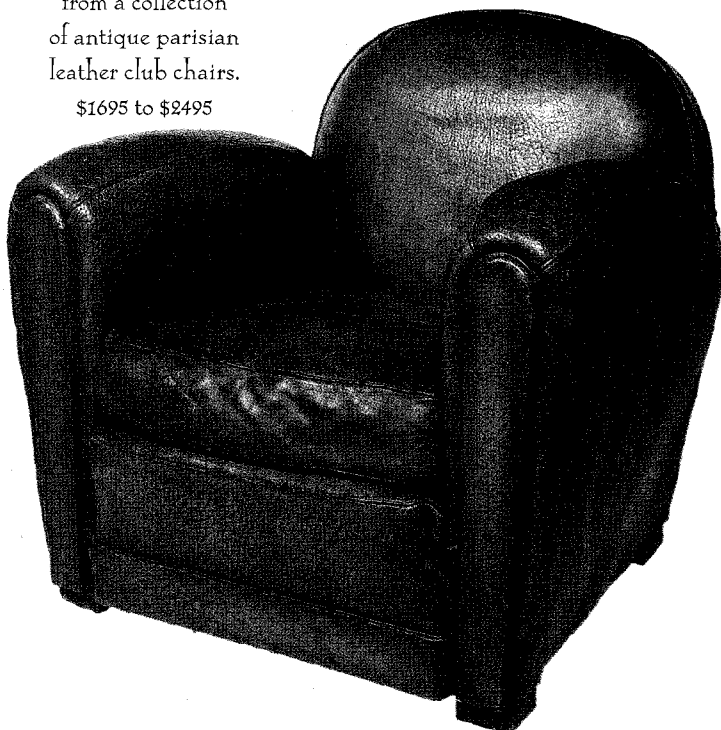
Like Leonardo, we believe using our intelligence to enrich people's lives makes a difference.

The difference is Merrill Lynch.



clubby as abc.

from a collection
of antique parisian
leather club chairs.
\$1695 to \$2495



abc
carpet
& home

broadway at e.19th street. manhattan. 212.473.3000 ext.302

LETTERS

and teachers to concentrate on the few very hot days we experience during the current school calendar; much of July and August would be intolerable and wasted, except in the very few schools that are air-conditioned.

In addition, children differ from assembly-line widgets in needing different rhythms during different parts of the day: Many children are too tired to learn much in the late afternoon; most can't realistically eat a midday meal that is served too far from the middle of the day. Furthermore, parents have a hard enough time now providing child care during nonschool hours and days—picture having a second-grader in school from 8 A.M. to 1 P.M. and a fourth-grader from 11 A.M. to 4 P.M., or one who goes to school from September through June and another who goes from November through August.

It's also not true that students who are "learning disabled" have just had a tough life and are "not disabled in any generally understood sense." When the term is used properly, the learning-disabled can function at average or better levels on many tasks but are neurologically impaired in one or a few. The problem is not so much that special education is mandated for the disabled but that *nothing* is mandated for the non-disabled. The point on which you will find the greatest agreement is that referrals to and placements in special education would decrease if services available in general education would increase. Anyone want to lead the crusade to get the taxpayers to spend more money on *non-mandated* services?

Norma J. Hart
MANHATTAN

I AM FOR EFFICIENCY IN THE BOARD OF Education, as is everyone. However, I was *outraged* by Michael Tomasky's definition of learning disabilities. His contention that children who are classified learning-disabled by the tests are simply not disabled in any general sense is an ignorant, prejudicial idea. Learning disabilities are perceptual impairments. Children who suffer from them can be distinguished from underachievers by testing. For many years, dyslexia was called the invisible disability, because a child with the problem may appear unimpaired. Dyslexia is a very real impairment that requires special-education programs to ensure that learning takes place. Ask Tomasky to read an article upside down, or, if he is right-handed, to take notes with his left hand.

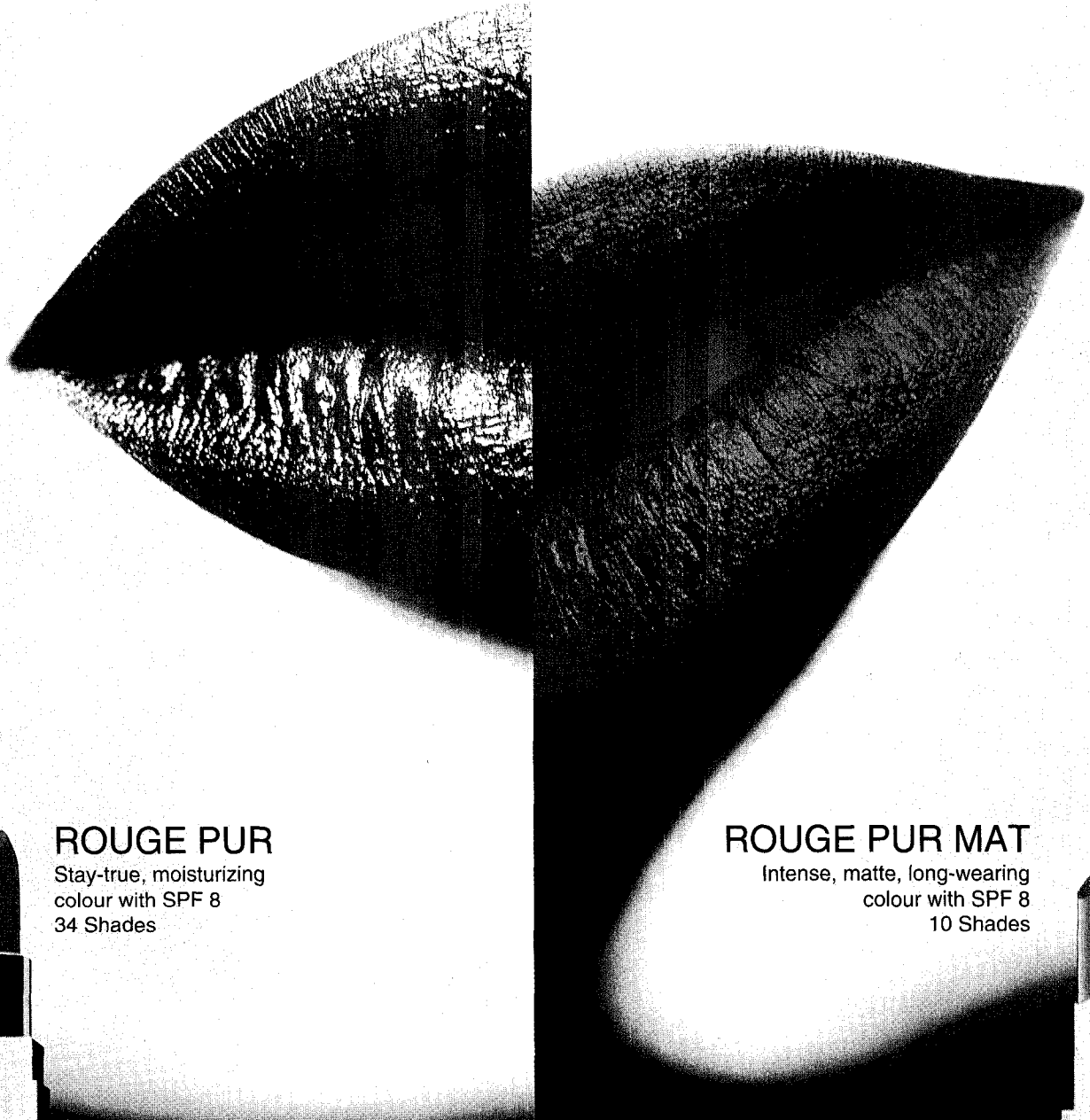
Irene Kaminsky, Ph.D.
Psychologist
MANHATTAN

BUYING / SELLING
JEWELRY ♦ DIAMONDS
BUYING ALL JEWELRY: ESTATE, ANTIQUE, FINE, ETC.
• GIA CERTIFIED DIAMONDS • (NEEDED FOR EUROPEAN OUTLETS)
• IMMEDIATE SETTLEMENT • COMPLETE CONFIDENTIALITY
• **100% SATISFACTION GUARANTEED**

New York Jewelry Buyers
8 East 48th Street, bet 5th & Madison Ave.
212 751-1888 or toll free 800 373 -7889

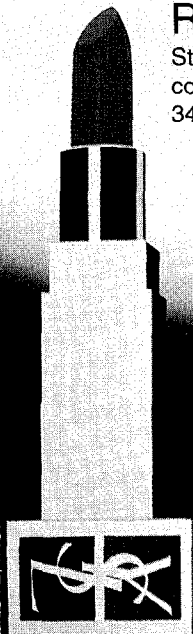
COLOUR

savoir faire



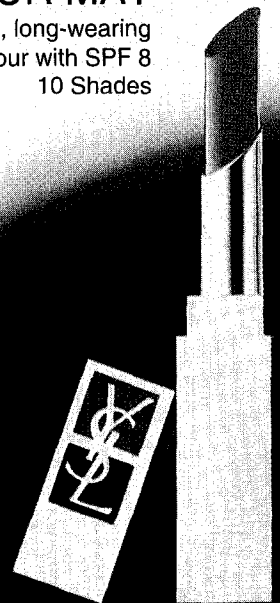
ROUGE PUR

Stay-true, moisturizing
colour with SPF 8
34 Shades



ROUGE PUR MAT

Intense, matte, long-wearing
colour with SPF 8
10 Shades



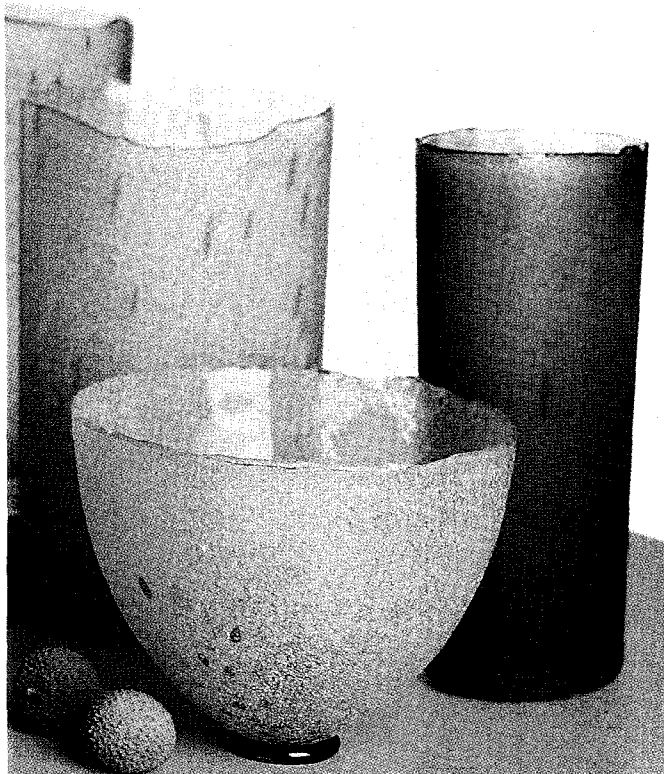
YVES SAINT LAURENT

FROM LUMINOUS TO MATTE. LIP COLOUR WITH A DIFFERENCE.

SAKS FIFTH AVENUE • NEIMAN MARCUS • BLOOMINGDALE'S

You are invited to the Yves Saint Laurent Beauté counter for a complimentary skincare consultation and makeup application.

LICENSED TO UNZ.ORG
ELECTRONIC REPRODUCTION PROHIBITED



Kosta Boda, a colorful cast
Brilliant and unexpected, the Chicko Collection of handpainted crystal vases and bowls. \$95-\$186

And look who'll be setting the table

It's our famous **Celebrity Tables Event** on exhibit now through the holidays at Macy's Herald Square.

Leave it to us to make it a big production! Each year, our guests bring their distinctive touches to the table, creating a vignette that really reflects their personality.

This year, we've invited Friends of DISHES Project Inc. for Pediatric AIDS — **Harry and Julie Belafonte, Christy Turlington, Beverly Johnson, Jill Goodacre and Harry Connick Jr.**, to name just a few!

We salute their efforts in raising funds and awareness concerning the need for love and compassion towards children with HIV and AIDS.

macy's

Macy's By Appointment Our Personal Shoppers can help you put together the entire show, from elegant props to lighting. Call 212-494-4181. Outside NY, 1-800-343-0121.

Dinner and a show!

Presenting the great entertainers on eight at macy's Herald Square

They are the true legends and the bright newcomers.

They're masters at their art, each adding a rare star quality to their role in the overall presentation.

See them up close, just off Broadway, at the corner of 34th and 7th and at selected Macy's.



Orrefors, always the top of conversation
Bold and modern diverse in handpainted crystal.
Celeste candlesticks \$210-\$245
Marilyn bowl or vase \$375 each.



Calvin Klein, opening lines

Calvin Klein's new collection is a composition of stark white converging with silvery highlights. Platinum china, Cone stemware, Ellipse flatware and Silver accessories. The collections \$20-\$180.

ELECTRONIC REPRODUCTION PROHIBITED

Swarovski, multi-faceted and brilliant
Solo acts from Austria in fiery, handcut crystal. Curacao table clock, \$440.
Colorado bowl, \$355. Stalactite candleholder, \$620.



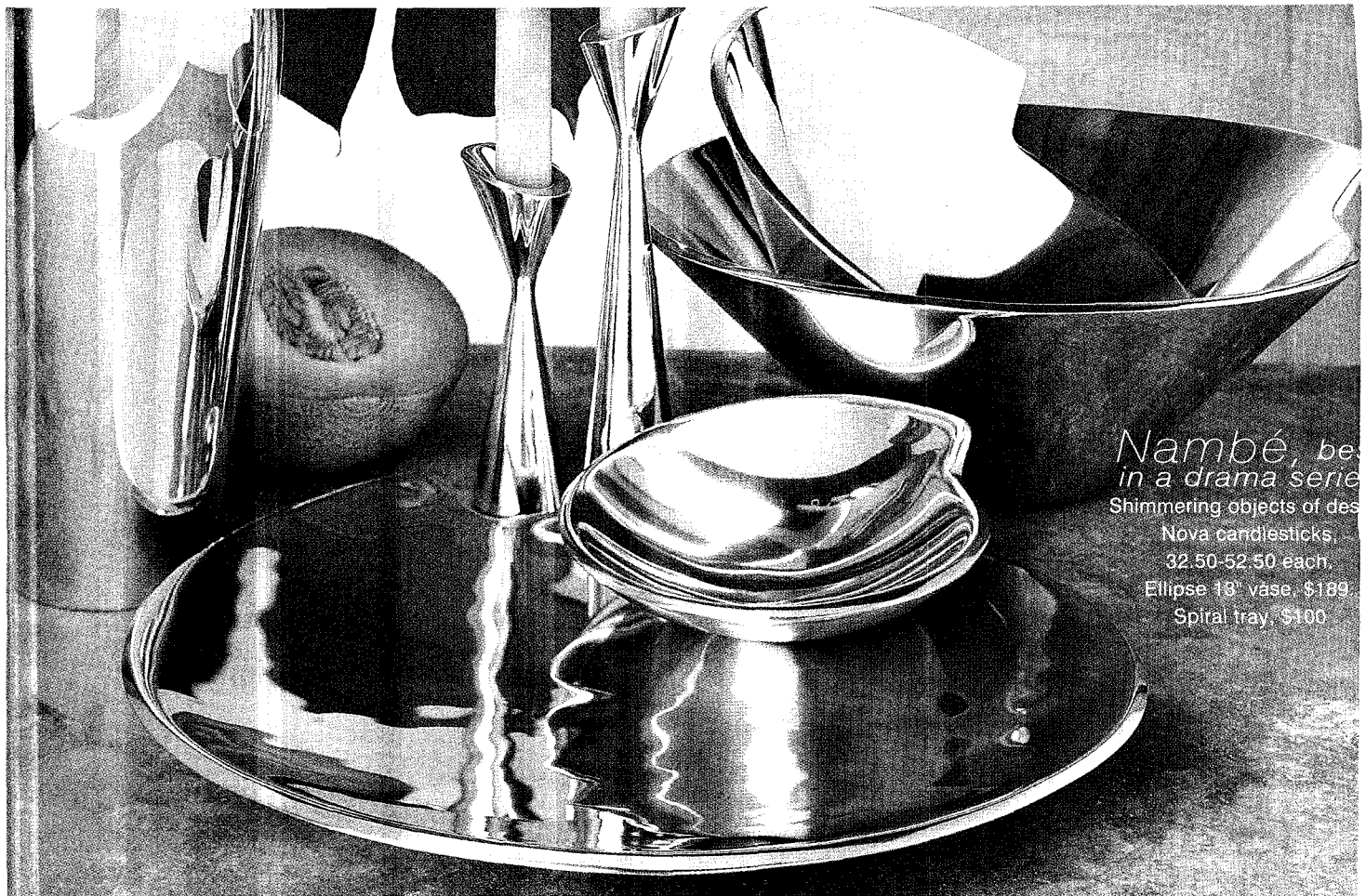
...hythm and lines

bowls, vases and stemware. \$205-\$360



macys

LICENSED TO UNZ.ORG
ELECTRONIC REPRODUCTION PROHIBITED

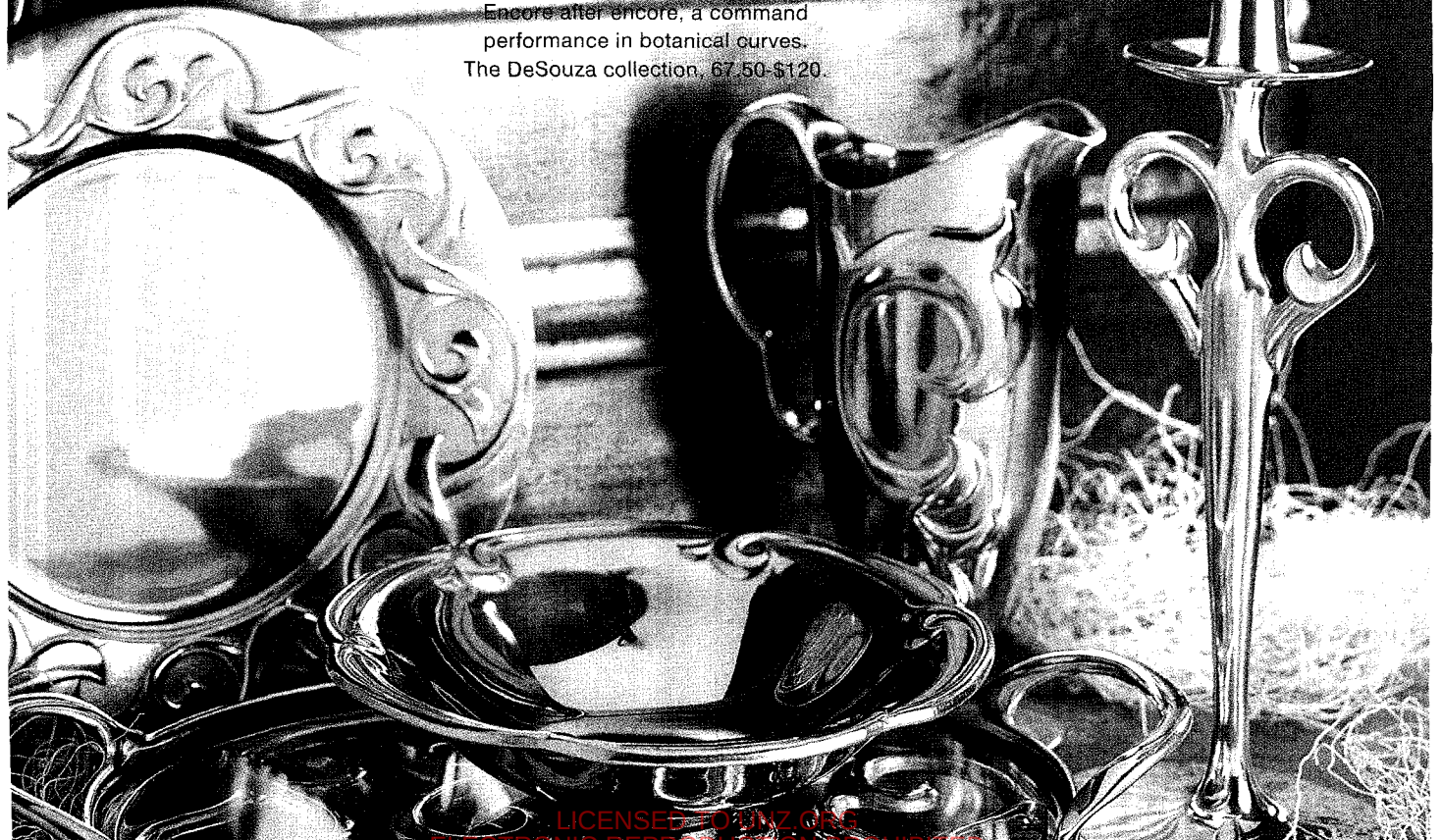


*Nambé, be
in a drama serie*
Shimmering objects of des

Nova candlesticks,
32.50-52.50 each.
Ellipse 18" vase, \$189.
Spiral tray, \$100.

*Wilton Armetale,
bring up the lights*

Encore after encore, a command
performance in botanical curves.
The DeSouza collection, 67.50-\$120.



Sasaki theater
in the round

Unforgettable acts of color and
light. From the Villa de Fortuna
fine china collection.

5-pc. place setting, \$65

Accessories, \$2.50-\$60

Amber crystal 7" vase, \$50

macys[★]

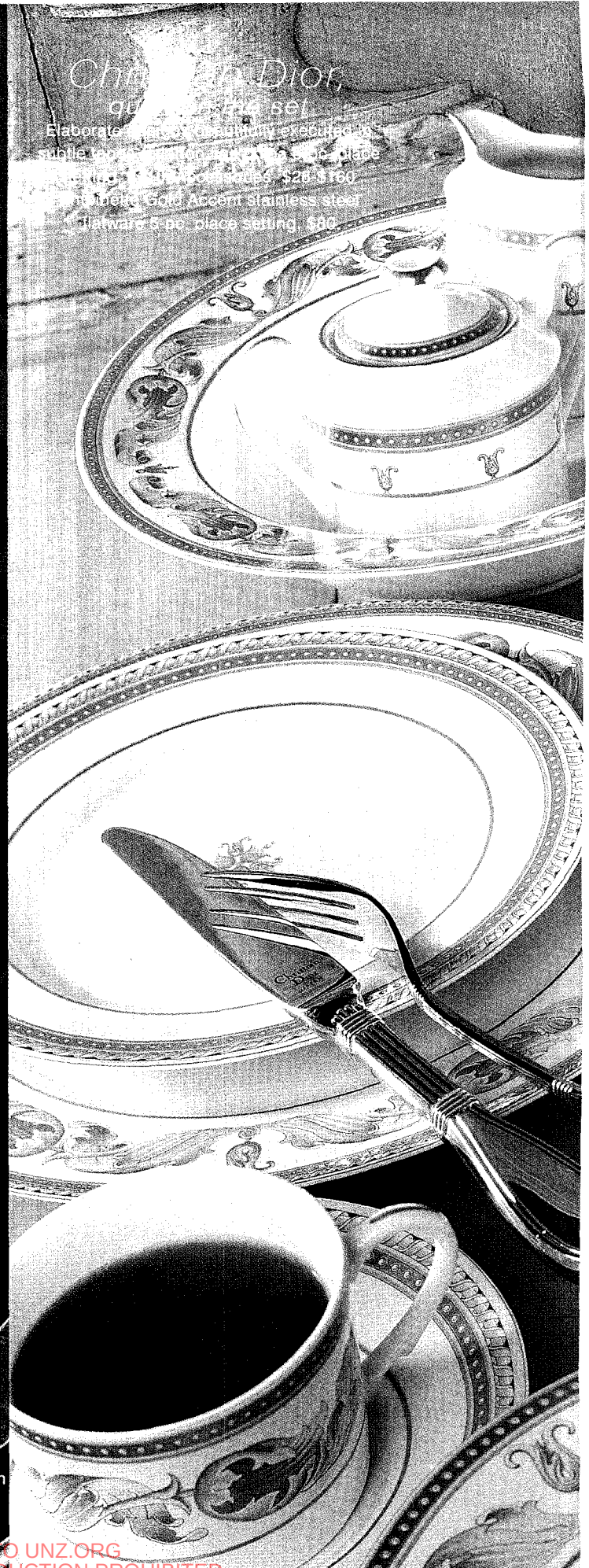
LICENSED TO MACYS
ELECTRONIC REPRODUCTION PROHIBITED



*Rosenthal,
becoming
attractions*

Classic beauty of epic proportions, celebrated in rich colors. Butterfly fine china 5-pc. place setting, \$395.

Accessories, \$150-\$700



*Christy Dior,
quality in the steel*

Elaborate design, beautifully executed in subtle tones. Christy Dior Gold Accent stainless steel 5-pc. place setting, \$265-\$760.

Gold Accent stainless steel cutlery 5-pc. place setting, \$80.

Waterford Crystal, an exclusive engagement

From Ireland, handcrafted crystal gifts designed for us
by master craftsman, Jim O'Leary. American Rose vase, \$295. Centerpiece bowl, \$169.
Colleen bowl, \$98. Colleen footed vase, \$169.



macy's

It's easy and affordable with our Club Plan. Take 12 months to pay with no interest. Ask your Salesperson for details.

ELECTRONIC REPRODUCTION PROHIBITED



ABSOLUT TRANSYLVANIA.

ABSOLUT VODKA, PRODUCT OF SWEDEN. 40 AND 50% ALC/VOL (80 AND 100 PROOF). 100% GRAIN NEUTRAL SPIRITS. ABSOLUT COUNTRY OF SWEDEN VODKA & LOGO, ABSOLUT, ABSOLUT BOTTLE DESIGN, ABSOLUT CALLIGRAPHY AND ABSOLUTVODKA.COM ARE TRADEMARKS OWNED BY V&S VIN & SPRIT AB. ©1999 V&S VIN & SPRIT AB. IMPORTED BY THE HOUSE OF SEAGRAH, NEW YORK, NY. THE SEAGRAH ART STAFF: BRONSTEIN.

THOSE WHO APPRECIATE QUALITY ENJOY IT RESPONSIBLY.

LICENSED TO UNZ.ORG
ELECTRONIC REPRODUCTION PROHIBITED

INTELLIGENCER

AL D'AMATO'S BITTER-SWEET FRIENDSHIP



Al D'Amato:
Sour note

Will a corrupt Sweet'N Low lobbyist sour Al D'Amato's reelection chances? Law-enforcement sources report that **Joseph Asaro**, a former lobbyist for the company that makes the sugar substitute Sweet 'N Low and a contractor with reputed mob ties, has quietly cut a deal with prosecutors in Brooklyn in hopes of getting a reduced sentence. Asaro faced twenty years in prison and a fine of \$750,000 after pleading guilty last year to tax evasion and making illegal campaign contributions to a variety of candidates, including D'Amato (\$58,000),

PETER JENNINGS'S NOBEL GESTURE

Before the Nobel Peace Prize was awarded to an obscure Catholic bishop and a political activist in East Timor, Beltway insiders were betting that it would go to **Richard Holbrooke**, the ambitious former assistant secretary of state who cobbled together the Bosnian peace treaty. In fact, ABC's **Peter Jennings** was so sure the award was going to go to Holbrooke—who happens to be married to Jennings's ex-wife, journalist **Kati Marton**—that he wrote a note some months ago congratulating Holbrooke on his triumph in Bosnia and fishing for the first post-prize interview. Marton married Holbrooke not long after her split from Jennings, who was already dallying publicly with ABC producer **K. C. Freed**, all of which made for delicious intrigues at Hamptons dinner parties during the past two years. So Jennings's gracious note to Holbrooke was much discussed, especially the postscript, in which Jennings made a blatant plug for his network. "I hope, if you get the nomination, that you'll think about us for your first interview," Jennings wrote. Even if Holbrooke *had* won the prize, it's doubtful whether Jennings would have gotten the scoop: Holbrooke's son **David** is a producer at NBC's *Today*, and another son, **Anthony**, works for Fox. Jennings, through a spokesman, says the note was private and he's a little surprised that it got around.

Bob Dole (\$10,000), **Geraldine Ferraro** (\$9,000), and Queens congressman **Tom Manton**

(\$31,000). Prosecutors said the company made the illegal campaign contributions in its effort to fight a proposed ban on saccharin, the key ingredient of Sweet'N Low. Thanks to the active support of D'Amato—who complained that the ban would cost Sweet 'N Low jobs at its Brooklyn plant—Congress has five times postponed a Food and Drug Administration motion to ban the chemical, which is thought to be a carcinogen. None of the politicians involved knew that they were getting illegal contributions, the prosecutors were careful to say, but news that Asaro—a longtime D'Amato friend and ally—has decided to tell all may signal trouble. A D'Amato spokesman did not return calls, and both Asaro's attorney, **Ronald Russo**, and prosecutor **Gordon Mehler** declined comment.



Peter Jennings:
Jumping the gun



Kathleen Brandt:
Meeting her match?

CUPID BREAKS HEARTS AT THE MET

When New York *Times* art critic **John Russell** broke the page 1 story attributing an unidentified limbless sculpture housed in the French Embassy to Michelangelo, he thought he had the coup of a lifetime. Ten months later, the so-called Fifth Avenue Cupid is looking more like an albatross. Ever since a group of respected art historians, led by noted Michelangelo scholar **Michael Hirst**, cast doubt on the sculpture's authenticity, the reputation of the statue's "finder," NYU art historian **Kathleen Weil-Garris Brandt**, began to fade. Now one of her first supporters, the Metropolitan Museum of Art, is backpedaling as fast as it can. A planned showing of the neoclassical wonder now appears to be on the rocks, and erstwhile Cupid enthusiast **Philippe de Montebello**, director of the Metropolitan Museum, says, "Michelangelo or not, this piece is *certainly* no masterpiece. . . . I never asked Kathleen Weil-Garris to curate a show based on the sculpture, though she keeps saying this." For his part, the beleaguered Russell admits that the story has lost its legs. "I have distanced myself from the entire subject since writing that piece for the *Times*," he sighs. "I just don't want to get involved." Brandt did not return calls.

KEEPING UP WITH CHANGING TIMES

With 64-year-old *New York Times* managing editor **Gene Roberts** retiring next summer, the race to fill his seat has begun in earnest. While veteran editorial-page editor **Howell Raines** was once considered Roberts's most likely successor, word is that executive editor **Joe Lelyveld** is too uncomfortable with the prickly Raines to countenance his ascent. "Joe would do *anything* to make *Times* publisher **Arthur Sulzberger Jr.** happy," says one insider, "with the possible exception of accepting Howell as his deputy." So two less seasoned staff members—assistant managing editor **Gerald Boyd** and foreign editor **Bill Keller**—are now in



Goldberg and Langella:
Homing device

the running as well. More changes are also afoot at the *Times*'s Washington bureau. Sources say that Washington fixture **R. W. "Johnny" Apple**, who hoped to be bureau chief through the next election cycle, may be persuaded by Lelyveld to become a food-and-culture columnist based in Europe. "Johnny already has the largest expense account at the *Times* by a factor of three," jokes one insider. "If he took the European post, he'd have the largest expense account by a factor of six." If the Pulitzer-winning Keller prevails in his quest for the managing-editor spot—as now seems likely—*Times* insiders expect Apple's post to go to Boyd or metro editor **Mike Oreskes**. A *Times* spokesperson dismisses all the rumors: "No decisions have been made, and premature speculation is pointless."

MAKING WHOOP! ON THE EAST SIDE

Okay, so they didn't measure up for a fancy Fifth Avenue co-op. But word is that **Whoopi Goldberg** and her beau, **Frank Langella**, are ne-

A GRAND CENTRAL FORK-OFF

A large poster featuring giant forks and knives now graces Grand Central Terminal—trumpeting the arrival of fine dining at the landmark. But Metro-North's grand plan to transform Grand Central into a rarefied restaurant row is running out of steam. "Everybody was breathing heavily about it, but all of a sudden people are raising eyebrows, and [the project] has become a favorite yawn," says **Tim Zagat**. While Grand Central spokesman George Arzt concedes that no leases have been signed, he insists, unironically, that the plan is "on the right track. There are active negotiations going on with a number of restaurants." So far, however, such high-profile restaurateurs as **Nick Valenti** (Restaurant Associates), Zarela's **Zarela Martinez**, and Brooklyn Diner USA's **Shelley Fireman** seem to have decided against renting in the station, fearing a dearth of diners after rush hour. "The economics don't appear to be in line with the projected sales for the spaces," says **Saul Victor**, a prominent restaurant attorney who has worked with several high-profile clients considering the scheme. Even **Peter Glazier** (Tapika, Monkey Bar), who is planning to go ahead with a terminal restaurant, concedes that there will be some annoyances. "You're dealing with a government authority as a landlord. And your restaurant may have to carry railroad insurance."

gotiating a deal for an apartment in another snooty Upper East Side co-op—one of those "family buildings" that's long been regarded as a secure Wasp enclave. The Whoopster cleverly decided to buy the apartment owned by the president of the co-op board, who's evidently so eager to make his \$3 million that he's trying to push the unmarried black superstar through his conservative board. It's not going to be easy, say real-estate insiders, who wonder what will happen once the building's tenants hear about their high-profile new neighbor. A spokesman for Whoopi denies that she's in negotiations on anything yet, and says Goldberg is just "talking to a few people about a few places."

A BIGGER BOULUD; SAYING KADISH

LATEST DISH: The high-powered-restaurant shuffle is on. **Daniel Boulud**, eager to branch out from his under-size Restaurant Daniel, is

about to close a deal on a second space at 1032 Lexington Avenue, in which he will open a patisserie/restaurant

next summer to be called Payard, after his pastry-chef partner François Payard. **Matthew Kenney**, of Matthew's and Mezze fame, just signed a lease to take over the former T Salon on Mercer Street in SoHo, which will house a moderately priced Mediterranean-style restaurant. . . . Up on Columbus Avenue, **Steve Hanson**, owner of Isabella's, Park Avalon, and Blue Water Grill, and Nobu and Tribeca Grill owner **Drew Nieporent** are engaged in a tug-of-war for the Mackinac Bar & Grill. . . . **Steve Scher** and **Jeff Kadish** of Rain are opening an Asian offshoot downtown in the just-closed C.T. spot. . . . **Geoffrey Zakarian** is back as chef at 44, which **Brian McNally** is refurbishing despite his feud with **Ian Schrager**. . . . And wasn't that **David Bouley** poking around the old Le Cirque space at the Mayfair Hotel?

Additional reporting by Matt Pincus and Ariel Levy.

INDIGESTION AT ELLE DECOR

Memo to **Alan Wanzenberg**: Don't cross a designing woman. Competitive *Elle Decor* editor **Marian McEvoy** is furious with Wanzenberg, the famed architect whose longtime partner, interior-design guru **Jed Johnson**, died in the crash of TWA Flight 800 last summer. In an angry letter to Wanzenberg, the *Elle Decor* editor graciously acknowledges that Wanzenberg has been going through "an incredibly difficult time," then goes on to sandblast the architect for double-timing her magazine. McEvoy was peeved because Wanzenberg allowed rival *Architectural Digest* to sneak a peek at the newly built guest cottages at Vermont's tony Twin Farms inn for a piece that ran a month before an eight-page spread on the lodge was to appear in *Elle Decor*. Scrambling to replace the scotched pages at the last minute, McEvoy didn't mince words. "No one in your organization had either the intelligence or the decency to alert us to a possible problem," she rails. "This is a lesson for both of us: You should never have called us—we won't ever call you." Though McEvoy and Wanzenberg declined to comment, combative *Architectural Digest* editor **Paige Rense** says she'd like to think she fairly beat *Elle Decor* to the story, but "I didn't know about [theirs]. . . . In any case, it's much better *this* way than the other way around."



Marian McEvoy:
J-Elle-ous?

Take the mobile phone off the hook.



*The E-Class starts at \$39,900.**

The 1997 E-Class: Spacious interior. Stunning performance. No wonder you don't want to be reached.



Mercedes-Benz

Visit your local authorized Mercedes-Benz dealer.

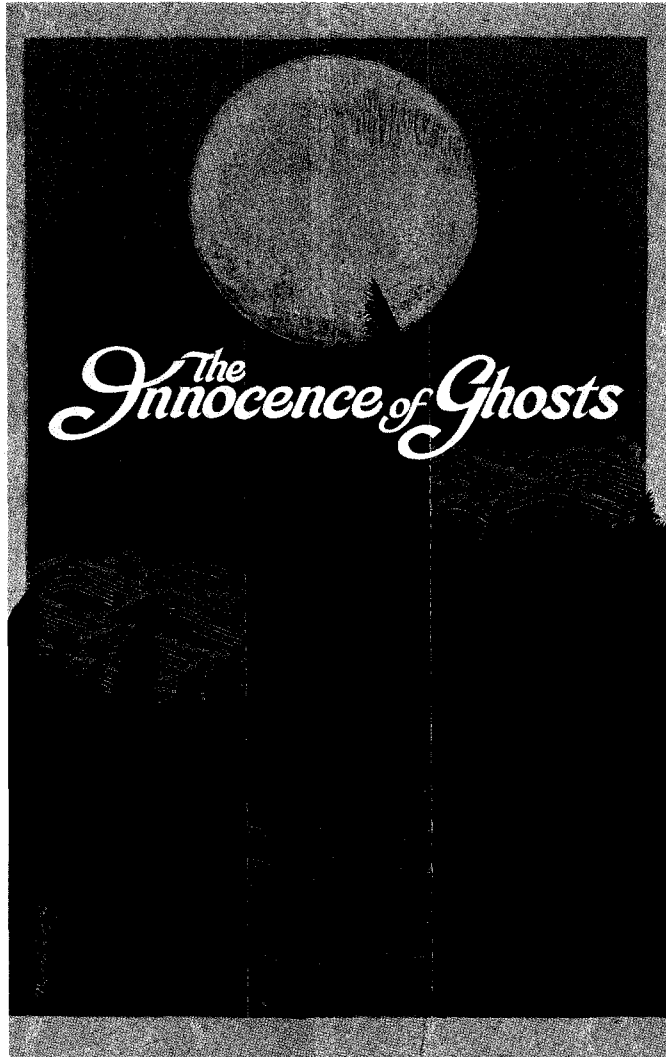
*MSRP for an E 300 Diesel Sedan excludes \$595 transportation charge, all taxes, title/documentary fees, registration, tags, dealer prep charges, insurance, optional equipment, certificate of compliance or non-compliance fees, and finance charges. Prices may vary by dealer. E 320 Sedan shown at MSRP of \$45,495 includes optional metallic paint.

© 1996 Authorized Mercedes-Benz Dealers

LICENSED TO UNZ.ORG
ELECTRONIC REPRODUCTION PROHIBITED

End of the Innocence.

An American in China.
A mystery unexplained.
A truth that may only
exist in a dream.



Pan Asian Repertory Theatre and AT&T OnStage[®] invite you to step into the netherworld of THE INNOCENCE OF GHOSTS, in its world premiere.

From halfway across the world, an American woman embarks on an unsettling journey to solve the mystery that was her mother's life. A stranger in a strange land, she finds herself in a world where the planes of reality shift ever so dangerously. Unsure of where to go, uncertain of the language, she bravely conquers her demons and the inability to communicate with the only people who may know the truth.

At AT&T, we recognize the power of communication, both in business and in the communities we serve. Because without it, great journeys will never be taken, and new ideas can never flourish.

AT&T. Where the drama of bold new ideas unfolds every day.

Pan Asian Repertory Theatre,
in association with AT&T OnStage,
presents
"The Innocence of Ghosts"
by Rosanna Staffa.
Directed by Peter C. Brosius.
Now through November 9, 1996.
St. Clement's Theatre,
423 West 46th Street, New York.
For tickets call: 212 245-2660.



AT&T

GOTHAM



A logarithm of other cities—John Ashbery

THE FRONT PAGE Like a Virgin Birth

Madonna's baby feels like the very first time.

ALL BABIES ARE SMALL MIRACLES. A defiance of the cosmic odds is life itself, and babies are the epiphany: divine order out of the flailing chaos of procreation, a billion upon trillion perfect multiplications turning seed into bubbling clump into a thing with fingers, a beating heart, and kicking feet, and then down the final stretch an artfully executed half-twist to emerge, most times, face up and arms out.

It's rather amazing that more mothers, in awe of this, the first look into baby blues, and under the rush and relief of all the pain and fear, don't name more of their children Grace or Jesus, if not Hallelujah, Voilà, or simply Oh Wow.

"She needs to look in the baby's face," spokeswoman Liz Rosenberg had said a few weeks ago when Madonna was definitely going to name her daughter Lola. "Lola is a big name. Madonna may need to see if the baby is up to it."

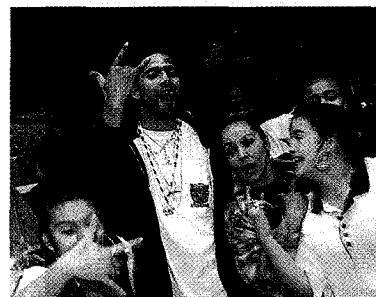
Madonna must have looked in that face and thought, *Not big enough.*

Lourdes, the shrine of miracles, fit this tiny wonder better, Madonna decided, than Lola, who what she wants she gets, who walks like a woman and talks like a man (just like Dear Old Mom, the early thinking must have gone). It's an odd choice, though not by Hollywood standards (and less presumptuous than naming all of your kids after yourself, as George Foreman did, or naming one of them, as Grace Slick considered, god). And it seems entirely appropriate to name this child for a tiny French mountain village that no one would have ever heard of if not for its association

with that other Madonna, the Immaculate Girl.

If at all. OUI FOUND OUT THE NAME'S ORIGIN, the *Daily News* crowed on page 3, claiming a semiotic scoop and simultaneously revealing something very scary about its readership: that New Yorkers could not be reasonably expected to know what Lourdes was, and further, the place didn't really matter until Madonna decided to name her daughter after it.

Of course, we've seen this before. To new parents, every old baby thing is a revelation, every infant event a fresh heaven or hell. And so to the media—which, after all, is the real father of this baby—Madonna made everything brand-new. Whether she would have a cesarean ("Sometimes I get really wimpy and think I'm just going to have a C-section," Madonna told *Vogue* last month; "She wants the full experience," Rosenberg told the *Daily News* the day before her client gave birth naturally, or, as she also called it, "the whole she-bang") eclipsed two decades of debate on the procedure in obstetric circles. And the 40,000-member La Leche league notwithstanding, news that Madonna would breast-feed shook the very foundation of the Simulac empire, easily overshadowing *People* magazine's investigation this summer into whether Pamela Anderson would be able to produce milk after all those implants. It remains to be seen whether club kids will adopt nursing bras as outerwear, or whether we will be forced to watch post-delivery Kegel-exercise demonstrations by Kathie Lee (or Richard Simmons!). But we ought to thank the Good Lord that it was not a boy, and we can turn on the news without fear of encountering a segment on celebrity mohels.



GANG MENTALITY "There was a tremendous amount of violence, but when the gangs moved in, they began to impose their own control. Now if you want to do something, you've got to go petition one of the heads and say, 'Listen, I want to go beat up this guy.' Then he'd have to look into it and either grant you permission or deny it."—John Jay College of Criminal Justice professor Rick Curtis on one overlooked factor behind New York's declining crime rate

DEEP THROAT First, the Department of Correction said Rikers guard Cheryl Howard had posed nude in *Black Tail*, then they agreed she hadn't. But that still doesn't explain how they happened to come across the confusing pictorial spread in the first place. Her attorney, Philip Taubman, plans to inquire. "It might be embarrassing. The magazine is real hard-core smut. I don't know who was reading it, but let's assume it was a warden or a deputy warden. . . . If it is a higher-level person, I think they should explain why they were reading that."

LIONIZED "It's too little, too late; if we were going out of business every week, we wouldn't have to close. But it's nostalgia; I guess it's a natural reaction."—Ex-Lion's Head bartender Peter Doherty, on the spate of articles on the beloved old bar after it finally folded

FOREST FOR THE TREES

"THE RAIN FOREST IS A VOGUE ISSUE," THE man said dismissively from his car phone.

Not a particularly controversial statement, until you consider the speaker: New York City parks commissioner Henry Stern. No sooner was it out of his mouth, however, than he backtracked. "But that doesn't mean [the rain forest] doesn't have great merit," he said. As it happens, the reason Stern sounds so Clintonian on the rain-forest issue has to do with the famous 2.4-mile-long Coney Island boardwalk. Every year, several boardwalk planks—there are 18.3 million linear feet of them total—give out and have to be replaced. The city uses new ones made of the same tropical hardwoods from South America it has been buying since the twenties.

Earlier this year, Tim Keating, executive director of Rainforest Relief, wrote to Stern to express concern about the Parks Department's apparent disregard for trees outside its jurisdiction. Stern wrote back, saying that the woods used, primarily bethebara and greenheart, are not covered by a state law barring some endangered

species. Stern also noted that the city's wood supplier "informed us that they purchase all of their hardwood from producers who follow the International Timber Trade Organization's guidelines for sustainable forest management."

Stern's response did nothing to reassure environmentalists. "Every company in the world is going to tell you their wood is responsibly managed," said Yuriy Bihun, executive director of the Good Wood Alliance, a Vermont-based trade group for "responsible" timber companies. He believes that self-policing is a nice idea, but that the city ought to use the accreditation standards of the non-profit Forest Stewardship Council, based in Oaxaca, Mexico. He also said *endangered* is a misleading term, since deforestation problems extend beyond the issue of extinction to the manner of tree removal and the treatment of indigenous peoples living in the forests.

Stern's reply, in one of many conversations as the issue unfolded: "Unfortunately, they have not yet succeeded at coming up with a boardwalk without boards."

Not so, say Stern's foes. In fact, at Hunts Point in the Bronx, the year-old

Tiffany Street Pier is made entirely of a 95-percent-recycled-content plastic; another pier, on the west side of Manhattan, also uses plastic. "It looks like wood; it feels like wood; it handles like wood," said Charles Kriss, the city engineer who oversaw the Tiffany project for the Department of Citywide Administrative Services and who travels the country learning about recycled-plastic lumber for the city.

Why, then, hasn't the Parks Department followed Administrative Services? "One city agency never trusts another," Kriss replied with a chuckle.

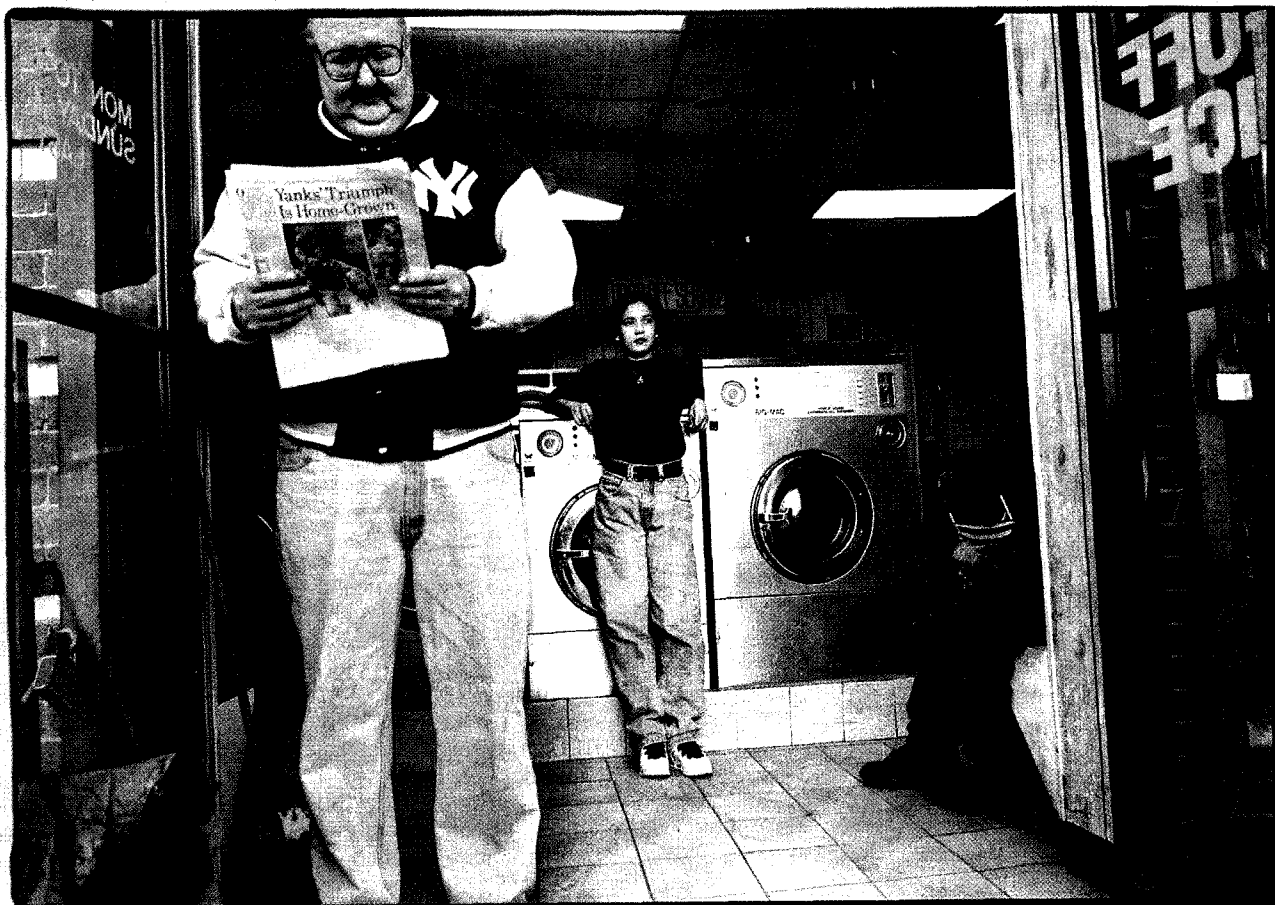
When asked about a recycled boardwalk, Stern changed his tack again and said, "Do people want to step on hot plastic in the sun?"

That's not a problem, Kriss countered. "It doesn't absorb heat."

Stern insisted he isn't familiar with the Hunts Point project, even though it's the world's largest recycled-plastic pier and was dedicated in a big ceremony by Mayor Giuliani more than a year ago. But Stern did appreciate the information. "We'll certainly look at it," he said.

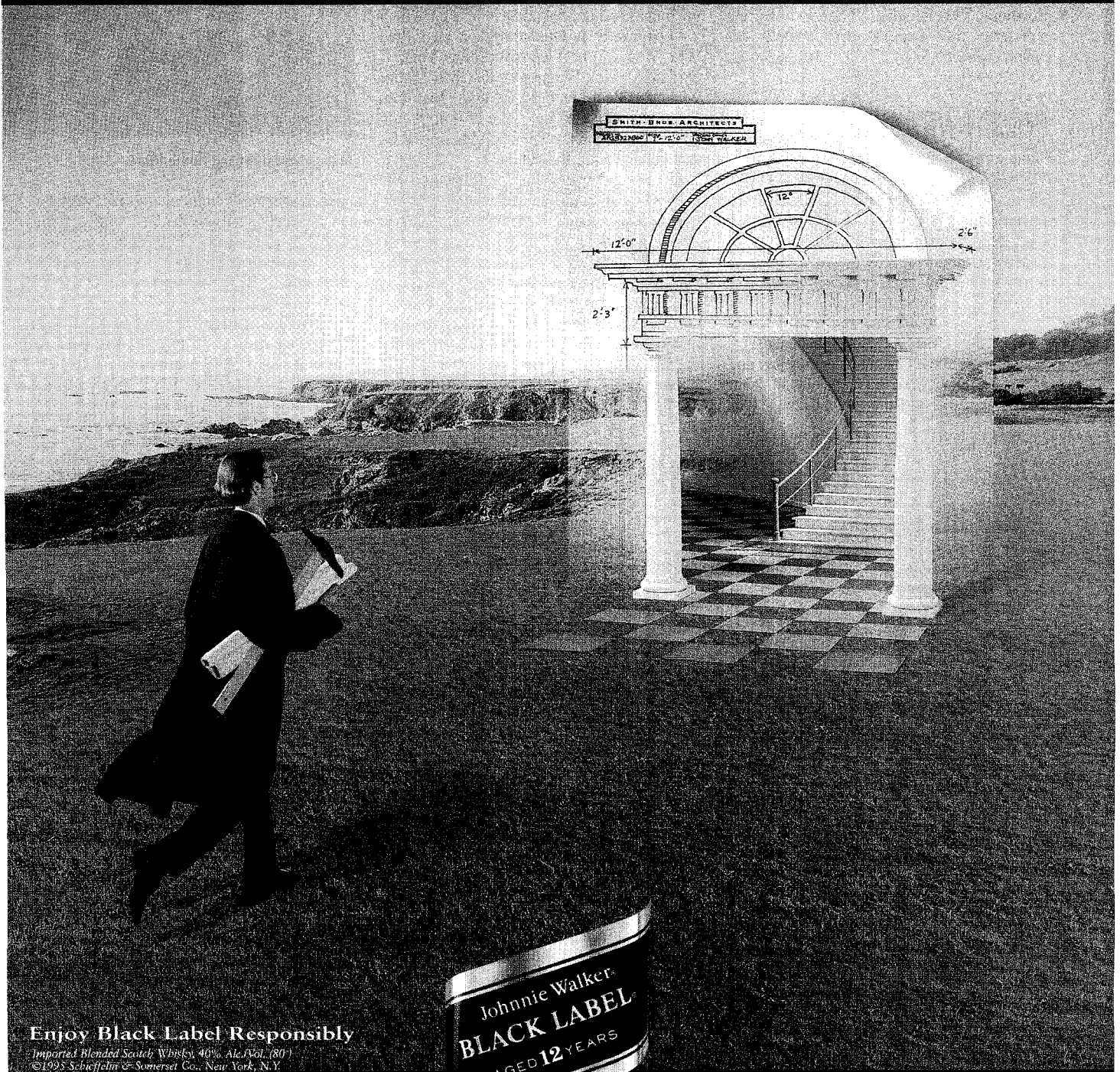
But this past August, the Tiffany Point pier was struck by lightning, leaving one

SHOT



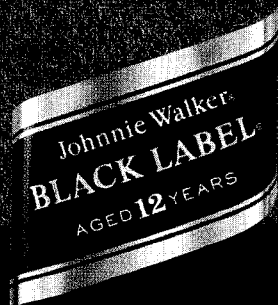
Grandview Avenue, Queens, 4:30 P.M., Monday, October 14, photographed by Greg Miller.

FOLLOW
YOUR OWN PLANS AND
DREAMS
TAKE ON DIMENSION.



Enjoy Black Label Responsibly

Imported Blended Scotch Whisky, 40% Alc/Vol. (80°)
©1995 Schieffelin & Somerset Co., New York, N.Y.



THERE'S MORE TO EXPLORE IN BLACK.

Step by step, the rewarding taste builds in complexity.

LICENSED TO UNZ.ORG
ELECTRONIC REPRODUCTION PROHIBITED

third of it a mess of melted plastic. "If it were wood, the damage would have been far more extensive," Kriss insists, saying the lightning was caused by metal infrastructure. Last month, his office announced the pier will be reconstructed.

Now, it seems, Stern is quite familiar with recycled plastics. "Oh, please, spare us—that was supposed to be the wave of the future," he says. "They put it on the Tiffany Street pier in the Bronx. Then it caught fire and melted. Wood burns; plastic melts." He laughs. "There's only one substance that doesn't burn or melt—it's called asbestos." **RUSS BAKER**

City HOMETOWN ADVANTAGE

"ALL RATS TO BE AS LARGE AS POSSIBLE." There it was, right in the judge's handbook of the Northeast Rat and Mouse Club International: reason No. 1 why New York City, despite supporting a good-size wild-rodent population, may never be much of a town for show rats. It comes down to a question of real estate.

"Rats take a lot of time and a lot of space," said Gina Loiacono, the only local judge at the sixth annual National Rat and Mouse Show, which was held in New York for the first time last Sunday. "The

people I know [in New York] have mice, and the people who have rats only have one or two."

In the school cafeteria at Richard R. Green High School of Teaching on East 88th Street, however, space was a relative thing. Wide-eyed humans stood transfixed before an aquarium tank, labeled THE MOUSE WHO LIVED IN NEW YORK, in which two mice leaped from rooftop to rooftop across a city of five-story cardboard buildings, high above streets filled with crashed model cars.

"Originally it was going to be called 'The Mouse Who Destroyed New York,' " explained Nick Waggoner, the fifth-grader who won Best Decorated Cage. "But then I'd have to have some of the buildings fallen down and chewed through, and then you couldn't see the roads."

Up on the stage, judges inspected the 200-plus contestants with rulers and magnifying glasses and blew on their coats to check for uniform fur length. Spott, an unusually stout brown-and-white longhair American mouse whose head was nearly engulfed by his body, did not fare well despite his good size. "He's a lard-ass," one judge said flatly. "You could make a nice rug out of him," suggested another.

Nearby, at the lunch tables, visitors inspected rodents in official color categories



At the National Rat and Mouse Show.

such as "dove," "pastel agouti," "cinnamon pearl," "silver fawn," and "champagne." The show's half-dozen hairless rats were handed around like new babies at a picnic. "Soft and warm and leathery," said one woman.

Musician and ex-Talking Head David Byrne, wearing a straw hat, sat over by the adopt-a-mouse cages. His 7-year-old daughter, Malu, first let a black mouse run around on her lap, then a white one, but was unable to persuade her father to let her bring either one home. "Pleeeeeeease," she said plaintively. "We have a cat," the elder Byrne explained.

That means Byrne might be better off with a rat than a mouse, according to Pat Sutcliffe, a breeder from Coatesville, Pennsylvania. "I have a few house rats who run around—they like to chase the cat," said Sutcliffe. Gail Dorter, a sixth-grade teacher at P.S. 41, put in a good word for rats, too. "Kids who don't like to read—they'll put the rat on their shoulders and read to the rat."

In the end, the local underdogs did quite well. Xena the Warrior Princess, a well-muscled hairless rat from Park Slope ("Brooklyn is another story," Loiacono said; "people have houses and basements out there"), walked off with Best Rat honors, beating out Big Daddy Blue, a two-foot-long bruiser from Harrisburg, Pennsylvania. "Xena has a really nice body type," said her owner, Debra Jane Seltzer, a charter member of the club's fledgling New York chapter.

In an even bigger upset, Patchie the Patch, a mouse with black spots on a salt-and-pepper background belonging to folksinger Laura Garfield, won Best in Show. "I am shocked," said Garfield. "I had been walking around pet stores for six months wondering if I should get a pet. I just happened to see the mouse." Total cost for Patchie at the Petland Discount on 14th Street: \$1.49. **ANDY NEWMAN**

PUBLISHING Runaway Bestsellers

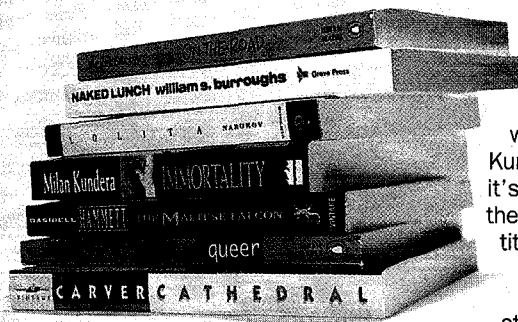
Book publishers spend a considerable amount of time and money trying to figure out which new authors will do well and which previously published books should be repackaged into glossy-covered paperbacks. But while they pore over sales figures and reviews, the proprietors of St. Marks Bookshop in the East Village have a better indicator for tracking the most popular books—at least among patrons of the famously independent store. Try as you might, nowhere in the St. Mark's literature section will you find a copy of Vladimir Nabokov's *Lolita*. Nor, oddly enough, will you find Kerouac's *On the Road*. In their place there is a small note that reads SEE INFO DESK.

"We had to take the Beats out five years ago," explains the stern, gray-haired man at the info desk. "And then there was a rush on science fiction a few years ago." He points to a shelf of books directly to his left and well within his view. "It's for security reasons," he goes on. "These are the books that get stolen the most." Sure enough, there are Nabokov and Kerouac along with the works of the following writers: Charles Bukowski, William Burroughs, Albert Camus, Raymond Carver, Ralph Ellison, Dashiell Hammett, Patricia Highsmith, Franz Kafka, Milan Kundera, Gabriel Garcia Márquez, Henry Miller, and Jim Thompson.

"The drug books—they've always been there," the clerk says, referring to a row

below the most-stolen-books area where Abbie Hoffman's *Steal This Book* is shelved.

"But it's hard to say what makes who popular. I mean, why would people steal [Milan] Kundera? But one thing's for sure, it's not college students." And then he points out that the same titles that most often go missing tend to appear quickly on tables of books for sale on the street. **NORMAN VANAMEE**



It's a fun, got-it-together
datebook thing.

The 1997 Book of Days

FREE with 15 pack UPCs

VIRGINIA SLIMS

It's a woman
thing.



To Order: Just fill out this order form, enclose 15 pack UPCs plus \$1.50 shipping and handling (check or money order, payable to Virginia Slims, do not send cash) and send to: **Virginia Slims Book of Days Offer, P.O. Box 8211, Dover, DE 19905-8211.** 8211E

☐ Ms. ☐ Mrs. ☐ Mr. _____ ☐ Female ☐ Male
Name _____

Address _____ Apt _____

City _____ State _____ ZIP _____

Phone Number () _____

Regular Brand Smoked _____

Offer limited to smokers 21 years or older. Offer expires and order must be received by 1/31/97. No facsimiles accepted. Allow 10-12 weeks for delivery. Limit 1 book per person. Order will be rejected if signature or date of birth not provided. Offer good only in the U.S.A. Offer void where restricted or prohibited by law. Offer void to employees of Philip Morris and its advertising agencies. Postage may vary according to the weight of your envelope. Please check with post office to ensure you've affixed proper postage. Not responsible for lost, late, damaged, misdirected or postage-due mail. No group or organization orders will be honored.

By participating in this offer and signing below, I certify that I am a smoker 21 years of age or older. I am also willing to receive cigarette coupons and branded incentive items in the mail subject to applicable state and federal laws.

Signature X _____ (required)

Birth Date _____ / _____ / _____ Today's Date _____ / _____ / _____ (required)

© Philip Morris Inc. 1996

© Philip Morris Inc. 1996

8 mg "tar," 0.7 mg nicotine av. per cigarette by FTC method.

**SURGEON GENERAL'S WARNING: Quitting Smoking
Now Greatly Reduces Serious Risks to Your Health.**

LICENSED TO UNZ.ORG
ELECTRONIC REPRODUCTION PROHIBITED

THE SCENE Art Lovers

At the Museum of Modern Art for the opening of 'Jasper Johns: A Retrospective.'

By Ariel Kaminer

Photographed by Patrick McMullan

FROM THE STORIES PEOPLE WERE TELLING, YOU'D have thought it was a marriage whose origins were under discussion, not a retrospective exhibition. Jasper Johns was confessing the deep feelings he'd always harbored for the Museum of Modern Art, and the years through which he'd maintained them from afar. "It was a legendary place for me before I'd even been there. I'd heard it spoken of in South Carolina," he said. "It's had such great meaning, the first place that had this spirit of modernity that so inspired me."

The museum had been admiring him, too, since way back in 1958 when it acquired *Green Target*, but—how to say it?—it had been interested in other artists as well. So the two went on with their lives, Johns having exhibitions with other museums, MOMA showcasing other artists.

But now at last they were together, and all that was in the past. MOMA had mounted a career retrospective of Jasper Johns' work, and to some it seemed like destiny fulfilled. Kirk Varnedoe, chief curator of the museum's department of painting and sculpture, wasn't even sure that the sprawling exhibit, the beautiful catalogue, and the enormous black-tie gala were sufficient to mark such an auspicious union. "I'm just trying to keep up the museum's special relationship with one of the greatest living artists," he said, almost apologetically.

He wasn't the only one who seemed to feel slightly inadequate in the presence of Johns' prodigious oeuvre. "Before the fact, I wouldn't have had a clue," admitted Mike Ovitz, on his ability to assess the artist's talent. "But after the fact, all you have to do is walk around the exhibit. It's like a feast for your eyes. And then you start to think about what it all means. But I'm not smart enough to figure it out."

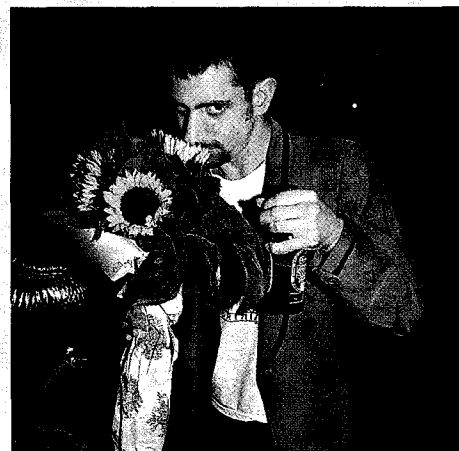
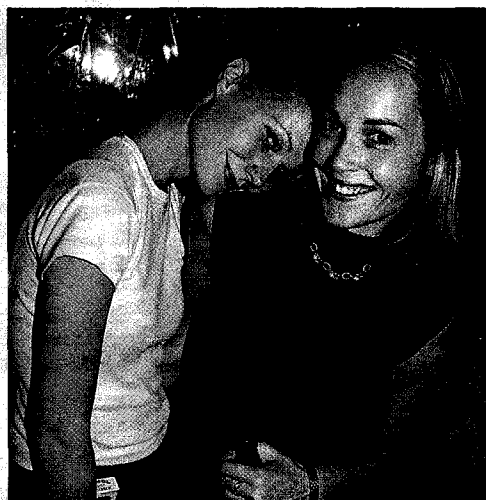
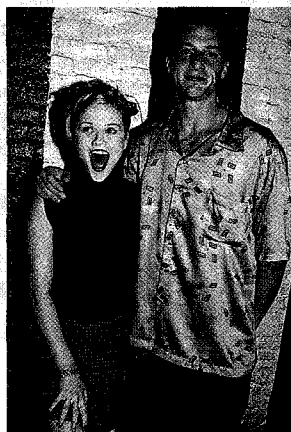


Top, Jasper Johns and Merce Cunningham at MOMA. Above, actress Maxine Bahns with Olympic gymnast Dominique Dawes at Macy's, where Tommy Hilfiger presented tommy girl, his new fragrance for women.



Top, Vera Wang, Liz Tilberis, and Christy Turlington at Van Cleef & Arpels' "Women to Watch" luncheon.

Above, Liam Neeson and Natasha Richardson at the *Michael Collins* premiere.



Top right, at Sony Village 7 for the premiere of Steve Buscemi's *Trees Lounge*, actress Chloe Sevigny with *Kids* screenwriter Harmony Korine (left); actor Willem Dafoe (right).

Clockwise from left: Reese Witherspoon and MTV's Simon Rex celebrating the premiere of *Freeway* at the Bowery Bar; actresses Gwyneth Paltrow and Mary Wiggmore, and playwright Jonathan Marc Sherman, at Jet Lounge, where Sherman celebrated his birthday.

People who drive the Bravada are into it. And lumbar supports. And

a full-time all-wheel-drive SmartTrac[®] system with

no buttons to push or levers to pull. And the

feeling of driving through muddy potholes without feeling

like you're driving through muddy potholes. Which means

people who drive the Bravada[®] are basically into everything except

letting someone else drive. Bravada.



1-800-225-OLDS www.oldsmobile.com

LICENSED TO UNZ.ORG
ELECTRONIC REPRODUCTION PROHIBITED



© 1996 GM Corp. All rights reserved. Buckle Up, America!

Widow's Run

Carolyn McCarthy, whose husband was killed and son wounded by Colin Ferguson, is emblematic of a new species: the victim as politician.

THE CAVERNOUS CONFERENCE hall inside the Garden City Hotel is split down the middle by a long white catwalk, built for a fashion show to benefit the Long Island chapter of the Juvenile Diabetes Foundation. But the real glamour is swirling below, on every side of the runway, at the tables of the Foundation members. The 300 women are a sleek parade of Armani and Chanel and Karan and Ferragamo. Doctor's wives and doctors themselves, retirees and real-estate brokers, ages 22 to 72, the women will raise nearly \$70,000 for sick kids this afternoon.

As the glittering women settle down to their chicken or salmon lunches, the featured guest quietly approaches the podium, wearing a sober blue-and-white-checked suit from TJ Maxx. Carolyn McCarthy is here to accept an award. The applause fades, leaving McCarthy alone on the stark white stage, not quite sure what to do with the large silver platter she's just been handed, seeming far tinier than her five feet two inches. Even in formal settings, McCarthy doesn't so much speak as talk, in a neighborly, direct tone. She was born 52 years ago in Irish-Catholic Brooklyn, and that heritage comes through loud and clear when McCarthy's tongue adds an *r* to the end of words like *area*.

"I have met some people here that I was talking to, how they got involved," she begins slowly; to her aides' frustration, she rarely uses a prepared text. "They had a problem. Their child came down with diabetes. And what did they do? They became extremely involved. And that's all anyone could ever ask. You see a problem. You go forward. And you try and do something about it. So the courage that is in this room is something that keeps everyone going. And I think that's what everyone has to be reminded of every once in a while. You hear horrible things all the time. But you know what? Everybody keeps going. They fight to make a difference."

McCarthy congratulates the women on their work, and that's it. She doesn't



Carolyn McCarthy on the Long Island Rail Road tracks.

say she's running for Congress; McCarthy makes no direct appeal for votes. Not a single word about what transformed a shy suburban housewife into a public figure in the first place, the 1993 Long Island Rail Road shooting that killed McCarthy's husband and severely injured her son.

She doesn't need to mention it. Simply appearing among them, her eyes bright but her mouth drawn into a tight smile, McCarthy is a walking wound. She isn't meek or weepy, she makes no overt attempt to milk sympathies; but there's a solemn, dignified weight to her stooped shoulders.

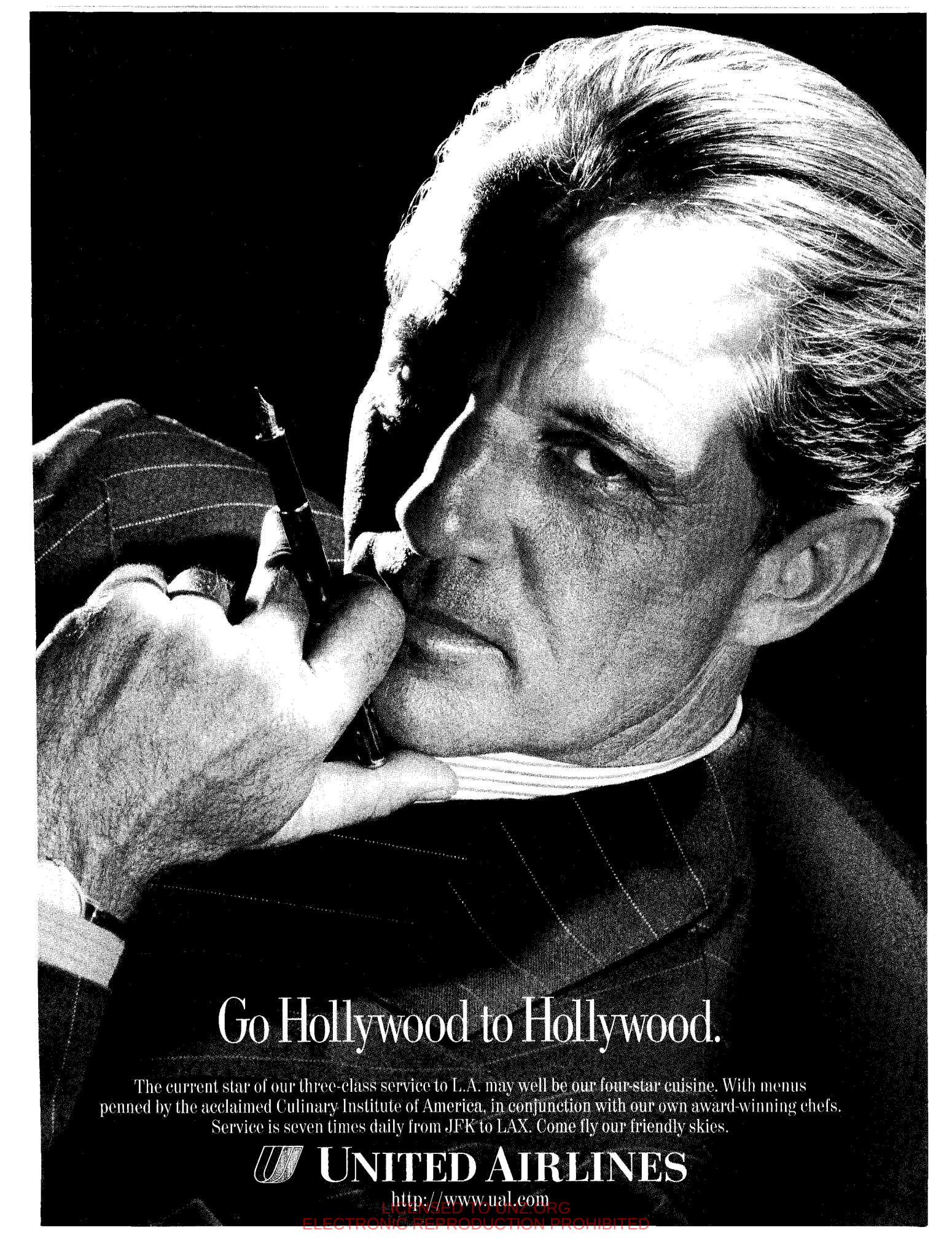
A woman, Doris Greenblatt, rushes up to shake her hand, calling McCarthy "an inspiration." I ask Greenblatt why she thinks McCarthy is running for Congress. "This may be her therapy of sorts," she says. "That's fine with me."

THE POLITICS OF PAIN ARE EVERYWHERE this election year. Professional candidates try to appear more human by attaching themselves to tragic figures: Bill

Clinton, the Empathizer-in-Chief, uses a child dying of cancer to pat himself on the back for passing the Family Leave Act. Al Gore, trying to learn from his boss, delivers a lachrymose convention speech detailing his sister's death from lung cancer. Bob Dole attempts to advertise his war wound after 50 years of stoically battling to hide it and overcome it.

Yet it isn't just the big guys who are suffering in public. In Vermont, a rape victim runs for Congress as a tough-on-crime Republican. California has Michela Alioto; that she is the granddaughter of a former San Francisco mayor is less significant in her congressional campaign than the fact that she's been in a wheelchair since she was 13, when she was paralyzed in a ski-lift accident. In Texas, the daughter of two people killed in the Luby's Cafeteria shootings runs for the state legislature; Texas being Texas, she's pushing for more concealed weapons.

Why has pain become nearly as valuable as money in politics? "The last thing I would want to do is blame the



Go Hollywood to Hollywood.

The current star of our three-class service to L.A. may well be our four-star cuisine. With menus penned by the acclaimed Culinary Institute of America, in conjunction with our own award-winning chefs. Service is seven times daily from JFK to LAX. Come fly our friendly skies.

 **UNITED AIRLINES**

<http://www.ual.com>

LICENSED TO UNZ.ORG
ELECTRONIC REPRODUCTION PROHIBITED

Glorious!

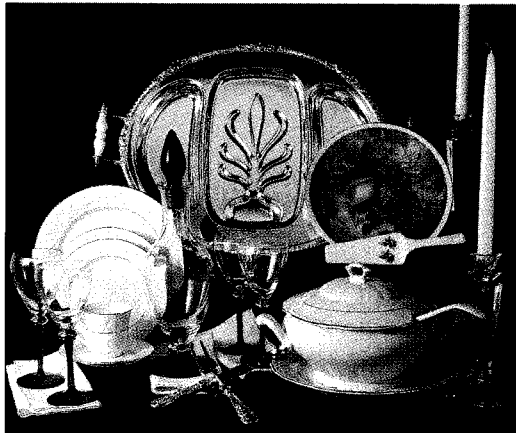
(glōr-ē-əs)

1. Marked by great beauty or splendor.
2. That's how your holiday table will look when you discover our unique selection of Dinnerware, Flatware, Crystal, Serving Pieces and Accessories.... all at Goldmans everyday low prices.

S/P Wallace
Well & Tree Platter
Sold Elsewhere \$300
OUR PRICE \$247

20 Pc. Porcelain
Dinnerware Set
Sold Elsewhere \$80
OUR PRICE \$24.95

5 Pc. Wine Set
Sold Elsewhere \$100
OUR PRICE \$49.95



Crystal Candlesticks
Sold Elsewhere \$90 Pr.
OUR PRICE \$59.95 Pr

2 Pc. China Cake Set
Sold Elsewhere \$60
OUR PRICE \$29.95

Tureen & Tray Set
Sold Elsewhere \$100
OUR PRICE \$59.95

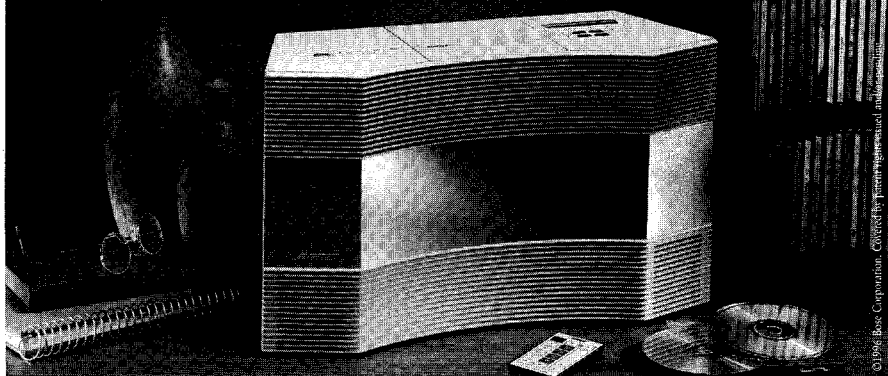
S/P Carving Set
Sold Elsewhere \$30
OUR PRICE \$19.95

GOLDMANS TREASURES

655 6th Ave (at 20th St.) NYC • (212) 924-4900 • Sun. 11-6, Mon.-Thur. 10-9, Fri. 10-3, Closed Sat.

THE FINEST HOME ACCESSORIES FROM AROUND THE WORLD!

The first high-fidelity system with
a Napoleon complex.



It may be small. But the Bose® Acoustic Wave® music system is definitely an overachiever. The unit features a compact disc player, an AM/FM radio, a handy remote control, and our patented acoustic waveguide speaker technology. And it produces a rich, natural sound quality comparable to audio systems costing thousands of dollars. We know that's hard to believe. So we're ready to prove it. Call or write now for our complimentary guide to this award-winning system. Because, like the system itself, it's only available directly from Bose.

Call today. 1-800-898-BOSE, ext. A239.

Mr./Mrs./Ms. _____
Name (Please Print) _____ Daytime Telephone _____ Evening Telephone _____
Address _____
City _____ State _____ Zip _____

Or mail to: Bose Corporation, Dept. CDD-A239, The Mountain, Framingham, MA 01701-9168.

BOSE®
Better sound through research®

1960s counterculture," says Jackson Lears, a professor of history at Rutgers, "but a kind of therapeutic ethos emerged that rightly said, 'Look, personal issues really can be political.' That justified a belief that the quality of our marital relationships, the quality of our parent-child relations, that the whole texture of our private lives could be shoved more and more into the public arena and become a matter for public debate. When combined with the kind of institutional changes in family life—well, now the president of the United States is held responsible for what until quite recently was considered a right of passage in adolescence, lighting up a cigarette behind the woodshed. The personalizing of politics has reached a kind of absurd moment."

At worst, the vogue for pain allows politicians to fluff up obscuring clouds of sentimentality. No matter how genuine and awful Clinton's battles with an alcoholic stepfather, he retailed that experience into triviality while shedding little light on how he'd promote drug treatment.

Yet there is something utterly democratic—and strangely encouraging—about the political rise of personal pain. Like snow falling on the quick and the dead, violence, disease, and abuse strike at all classes. When the affliction is random, sympathetic, and telegenic, it can bestow on the average person the kind of electoral power usually available only to the independently wealthy.

On the other side of the voting booth, pain provides a way of connecting to the political process again. Issues like the deficit and Medicare and welfare are abstract and overwhelming. Victim candidates speak the language of everyday life, bridging the alienation most voters feel toward politics.

The harder question is why so many people who have suffered devastating loss suddenly feel the need to seek consolation in the embrace of the electorate.

ON DECEMBER 7, 1993, CAROLYN MCCarthy left a Christmas concert and came home to a modest gray two-story in Mineola. She'd grown up in this house, bought it from her parents, and lived happily here for nearly three decades with her husband, Dennis, and their son, Kevin; both men worked on Wall Street for Prudential Securities. Now she turned the corner and saw the jagged blue light of police cars flickering across the front of her home.

Dennis McCarthy, 52, was dead.

NEW YORK JOURNAL

Kevin, 26, was alive, barely, and not expected to survive. A nut with a gun and a tangled hatred of whites had shot 25 people on the 5:33 Long Island Rail Road train from Penn Station. When Dennis and Kevin were hit, they were one station short of home.

Carolyn McCarthy's media odyssey began about 48 hours later. Kevin was clinging to life at North Shore University Hospital, and cameras clogged the waiting room. "A woman from hospital public relations asked if I would be willing to do a press conference, because then they would go away," McCarthy says. At the press conference, Dr. Nancy Epstein, a neurosurgeon, gave a realistically grim prognosis. "She said Kevin would never walk again, he wouldn't talk again, they didn't know how he would be. And I just kind of looked at her and I said, 'I'm sorry, you're wrong.' With that, the press just started asking me questions, you know, and I just answered them."

McCarthy's plainspoken grit—and Kevin's miraculous recovery—made her a star. Now there are dozens of videotapes stacked on her living-room floor, with titles from DENNIS—FUNERAL MASS through PRIMETIME LIVE.

For twenty years, McCarthy worked as an intensive-care-unit nurse. "I'm a great believer in touch," she says. "Most people don't want to touch. And a patient in ICU, if there's anything they need, they need to be touched. Their hand needs to be held, their shoulders need to be touched—anything. Because they feel so isolated." She was massaging Kevin from his first hours after the shooting, and throughout his rehabilitation insisted any visiting friends do the same. It worked: Today, Kevin McCarthy walks, talks, and writes well enough for him to return to his job at Prudential Securities, and attend graduate school as well.

Thousands of letters poured in wishing the McCarthys well, and Carolyn answered with a note suggesting people write their congressmen supporting gun control. A lifelong Republican, McCarthy filmed two TV commercials backing Mario Cuomo against George Pataki, and traveled to Washington at the invitation of Chuck Schumer to promote his bill banning assault weapons such as the one that killed her husband. When McCarthy heard that her local congressman, freshman Republican Daniel Frisa, 41, voted to repeal the ban, she blurted out that she was mad enough to run against him.

Nothing in Long Island politics escapes the eyes of Alfonse D'Amato, however, and soon McCarthy was meet-

ing face to face with the senator. He discouraged her from running as a Republican. "I said, 'Al, when you decided to run for the Senate, your father said you were crazy. Well, you did it anyhow. I'll do what I have to do.' Finishing up, I said, 'You and I do not agree on a lot of things. But one thing I'll always give you credit for—you were always there for your constituents. And Newt Gingrich is not part of your constituents. Your constituents really, really dislike Newt Gingrich.'"

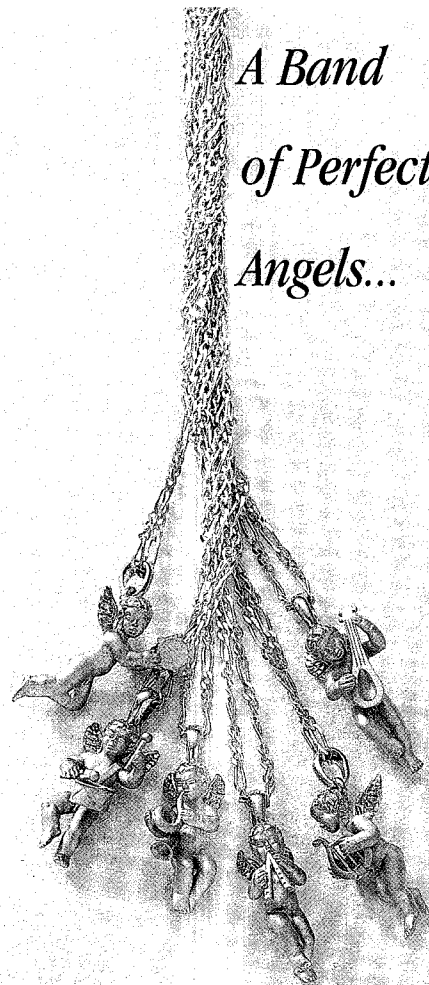
So she's running as a Democrat against Frisa, who voted with the Republican leadership 95 percent of the time. McCarthy, who has dyslexia, is working hard to learn about issues besides gun control. The political professionals running her campaign, on loan from Washington, tell her she can't win as a one-issue candidate. Yet after weeks of study, McCarthy is sketchy when it comes to welfare reform, changing immigration laws, saving Medicare: "Everyone says, 'We gotta fix it.' And we do. If we don't fix it, we're gonna have to come up with something, because we are always gonna take care of our elderly, and certainly we have to take care of those that can't take care of themselves. So it has to be fixed. It has to be made into an area that's gonna work."

She fiddles with a cigarette. In coming debates, Frisa will shred such vague answers; already, Republican operatives are ridiculing her as a tool of Chuck Schumer. To this point, McCarthy has attempted a gracious, tricky straddle—rarely referring to the shooting, yet regularly showing up at LIRR stations to shake hands with commuters. "I don't feel I've ever exploited the tragedy," McCarthy says. "The tragedy brought me to a place that certainly I didn't want to go. But I chose to try to make something good out of a horrible situation. That's how a lot of activists start."

Last week, McCarthy fired her campaign manager and put her press secretary in charge. She needs to make an even bolder move. McCarthy is smart and responsible, and she cares about studying as much as she can as fast as she can, but clearly her heart isn't in policy discussions. She ought to drop, at least for now, any attempts to be a conventional wonk and emphasize what brought her here: her pain, and her sincere outrage over the plague of guns.

As McCarthy sits at her dining-room table talking issues, waiting for her son to come home, there's an eerie wail in the distance. It's a train whistle. It's the 5:33 from Penn Station, and she can hear it every evening from her house. ■

A Band of Perfect Angels...



From
Carrera y Carrera's
Distinctive
Collection of
sandblasted
18K gold
jewelry,
priced from

\$1,500 to \$3,170.

All six angels available
as a necklace or bracelet.



Carrera y Carrera
SCULPTURED JEWELRY IN 18 KARAT
GOLD

SEE IT FIRST
AT

cellini

HOTEL WALDORF ASTORIA PARK AVENUE AT 49TH STREET
NEW YORK, NY 10022 • 212-751-9824

509 MADISON AVENUE AT 53RD STREET
NEW YORK, NY 10022 • 212-888-0505

TO PLACE AN ORDER CALL 1-800-255-3310

When Rupert Met Rudy

In the fight between Murdoch's news channel and Time Warner, the mayor wears his usual cloak of righteousness. Beneath it is naked self-interest.

THERE ARE JOBS; THERE ARE IMPORTANT JOBS. BUT IF you're on the prowl for a really, really important job, I submit that the obvious thing to do is to get yourself on Rupert Murdoch's payroll. After all, how many among us will ever have the satisfaction of watching as every major politician in the state abases himself in an effort to "save" our job—even if it exists not in fact but merely *in potentia*? Now, *that's* juice.

The Murdoch-Time Warner cocktail, shaken *and* stirred by Mayor Rudy Giuliani in his inimitably combustive way, contains every ingredient integral to local urban politics: avarice, muscle, and bald self-interest, all clothed in high rhetoric and decorated with the kinds of comic touches that give local politics their special heidy-hodey flavor. Rupert wants on TV. Time Warner won't let him. Well, says City Hall, we'll put him on anyway, on one of our governmental "public interest" channels. Running on the public-interest channel now? Horse racing! Where else but New York?

It's been an amazing episode, and we're nowhere near climax yet. This week, the disputants will reappear before federal district judge Denise Cote, who two weeks ago granted Time Warner a temporary injunction against City Hall's attempt to give Murdoch's decidedly commercial Fox News Channel space on one of the city's five noncommercial bands. Time Warner will ask Cote to make the injunction permanent, and if the vigor of her words in granting the temporary injunction is any indication, she will do so. Murdoch's News America Corporation will no doubt try to move the matter up to the Supreme Court. Meanwhile, Time Warner, recently merged with Turner Broadcasting, will have some fancy footwork of its own to complete on other fronts before its franchise agreement with the city comes up for renewal in 1998.

And planted as implacably in the midst of all this as a child who won't leave the playground when the recess bell rings is the mayor. Giuliani's behavior here is the surest example yet of his unique talent for making one feel sorry for the other side even when he has a point. And given that the other side in the present case is not a ragamuffin army of \$26,000-a-

year legal-aid lawyers but a monopolistic, multinational conglomerate with a frightening amount of power whose merger should probably have never been approved in the first place, that takes some doing. But he's done it.

WHEN TIME WARNER AND TURNER WERE GRANTED THEIR MERGER, the Federal Trade Commission prescribed that the new entity would have to offer news channels on its various cable systems that would provide competition for the Turner-owned CNN. Actually, one news channel. Time Warner cast about and saw that the choice was essentially between FNC and MSNBC, the General Electric-Microsoft joint venture. Time Warner selected MSNBC—according to Murdoch and City Hall—simply because Ted Turner hates Murdoch and wants to crush him like an ant, which he does.

But Richard Aurelio, a high-ranking Time Warner executive who, having worked as a deputy mayor under John Lindsay, knows his way around City Hall, offers up some arguments that seem to suggest that Time Warner may have chosen MSNBC, unbelievable as it may seem, on the merits.

Consider: Earlier this year, before the merger was officially approved but when Time Warner knew it would probably have to offer another news service, MSNBC was already up and running.

FNC, which has just got off the ground, was

not. Further, says Aurelio, MSNBC had an on-air lineup of well-known stars—Katie Couric, Tom Brokaw, Brian Williams—who would be more likely to attract viewers than the personalities FNC had lined up, which included, at the time, nobody.

Finally, Aurelio—who notes that he was not involved in the decision—says one could argue that NBC, with its name and history, is far more likely than Fox to provide muscular competition to CNN,

from a corporate perspective. "Do you really think Fox has a better chance of having a solid news division than NBC?" he asks. "NBC

has 50 or 60 years of experience. Fox has no news history." Add to these arguments a fourth, made by Time Warner executive Richard Parsons at a press conference he held to announce his withdrawal in all forms from the Giuliani administra-





Pete Sampras: The youngest male to win the U.S. Open. Now, the first American male to win three consecutive Wimbledon titles. Said *The New York Times* of Sampras: "It's just possible we have a latter day classic on our hands."

■ THE ART OF PERFORMANCE: THE MAKING OF A LEGENDARY CLASSIC.



The Movado Museum Watch is in the permanent collections of museums around the world.

Staatliches Museum für angewandte Kunst Neue Sammlung, Munich, Germany

Museum Moderne Kunst Vienna, Austria

Museo de Arte Moderno Bogotá, Colombia

Museum Boymans-van Beuningen, Rotterdam, The Netherlands

Museo de Arte Contemporáneo Caracas, Venezuela

Finnish Museum of Horology Espoo, Helsinki, Finland

Sezon Museum of Art Tokyo, Japan

Kunstindustri-museets Billedbog, Copenhagen, Denmark

Musée International d'Horlogerie La Chaux-de-Fonds, Switzerland

Museo de Bellas Artes Bilbao, Spain

Design Museum London, England

Kawasaki City Museum Kawasaki, Japan

Victoria and Albert Museum London, England

Museum Ludwig Cologne, Germany

The Museum Trevi™ Watch. Satin finish stainless steel case and bracelet with two rows of waffle-textured links, fold-under deployant clasp. Swiss quartz movement. Scratch-resistant sapphire crystal. Water resistant. His or hers, \$1095.

TOURNEAU

New York • Geneva • Palm Beach • Bal Harbour
Costa Mesa • Houston
1-800-348-3332

MOVADO
The Museum® Watch.

S W I S S

LICENSED TO UNZ.ORG
ELECTRONIC REPRODUCTION PROHIBITED



This Personalized Gold Dot Plaque marks the commitment and integrity of the official Movado retailer. It has been awarded only to retailers whose high standards match our own.

■ ONLY BUY A MOVADO WATCH FROM AN OFFICIAL MOVADO RETAILER.



Movado Trevi™.

Crafted of satin finish solid stainless steel complemented by two rows of textured links. White, black or blue waffle dial. Swiss quartz. Sapphire crystal. Deployment clasp. Water resistant to 99 feet. His or hers, \$1095.



Movado Vico™.

Solid stainless steel. Bracelet features smooth and satin finish links, deployant clasp. Black or white lacquer dial with date display. Sapphire crystal. Water resistant. Swiss quartz. His or hers, \$995.

Alex Jewelers
New York, NY
212-988-5241

Alicia Jewelers
Bayside, NY
718-224-0075

B&A Jewelers
Saten Island, NY
718-667-6700

William Barthman
New York, NY
212-732-0890

Chateau Jewelers
Forest Hills, NY
718-544-8999

Cheney & Co.
New York, NY
212-949-6636

Peter De Natale
New York, NY
212-349-2355

Gerald Peters
Gold Mine
Brooklyn, NY
718-232-0721

Joseph Edwards
New York, NY
212-840-6224

Kenjo Watches
New York, NY
212-333-7220

Malsons Jewelry
Center
Brooklyn, NY
718-253-6236

Mostly Watches
New York, NY
212-265-7100

Stanley & Son
New York, NY
212-354-6975

Vincent Gerard
Watch Gallery
New York, NY
212-732-6400

Vincent's Jewelry
Brooklyn, NY
718-253-3511

The Gold Dot Plaque, displayed only by official Movado retailers, assures every customer that the Movado watch purchased is authentic, first quality, warranted, and has been shipped directly from the workshops of Movado.

MOVADO
The Museum® Watch.

S W I S S

tion: that NBC already had another spot on the dial, in the form of America's Talking, which went off the city's system when MSNBC came on. (Parsons, by the way, was Giuliani's only black supporter of note, a fact that lends Giuliani's choice of sides a further piquancy.)

These are reasonable, commonsensical arguments. But why wasn't Time Warner making them on day one instead of waiting until now? Murdoch's general counsel, Arthur Siskind, provides a predictable answer: Because they're "nonsense." After first noting that MSNBC is more a talk channel than a news channel and as such is not a direct competitor to CNN in the way FNC would be, he contends that Time Warner and Fox spent the summer negotiating a reciprocal deal whereby 90 percent of Time Warner's customers would receive FNC by 1999. Siskind claims an arrangement was reached August 30. But on September 12, the FTC issued a consent order requiring less of Time Warner than the Fox arrangement would have. Time Warner CEO Gerald Levin walked away from the deal with Fox (Time Warner denies this). Levin, it seems, had met with Turner at big Ted's ranch. "It's clear that until Levin saw Turner in Montana," Siskind says, "we had a deal."

THE CITY POLITIC

WHATEVER. THE POINT OF ALL THE above seems to be that choosing among Time Warner and Turner and Murdoch is rather like choosing sides in the current mess in Afghanistan. One is against the Taliban, of course, but for . . . whom?

Giuliani's brusque involvement—and Governor George Pataki's, and Attorney General Dennis Vacco's, and Senator Al D'Amato's—thickens the soup even more. Giuliani has a point about Fox's commitment to the city. Fourteen hundred jobs is 1,400 jobs, after all (even if right now it's really only 600 extant), and MSNBC and CNN are indeed based elsewhere. It must be noted, by way of comparison to Fox, that Time Warner has 10,600 jobs in the city and expansion plans of its own.

So who believes that at bottom, Giuliani is acting strictly on the merits? New York *Newsday* closed down last year; I don't remember hearing Giuliani or any of the others moan about the cost to diversity and the loss of jobs when that happened. *Newsday*, of course, was a liberal newspaper. It had endorsed David Dinkins, and its City Hall bureau gave the Giuliani administration its most scrutinizing coverage.

The 48-hour antidote.

CHICAGO FROM \$189

NEWPORT BEACH FROM \$109

TORONTO FROM \$149*

VANCOUVER FROM \$149*

All rates include room & continental breakfast for 2.

*Canadian Funds.



A getaway to an exquisite hotel is the perfect antidote to the rigors of the world. At The Sutton Place Hotels we want to show you what pampering really means. That's why everywhere you look, you'll find service, cuisine and thoughtful amenities that prove we're dedicated to helping you unwind.

Rates valid Friday/Saturday/Sunday, to April 30/97, subject to availability.



The Sutton Place Hotels

1-800-810-6888

or call your Travel Agent

e-mail: info@suttonplace.com

<http://www.travelweb.com/sutton.html>

To sleep...

Having trouble sleeping? Call the Sleep Disorders Institute, an accredited facility that offers diagnostic and treatment services to adults and children with disorders of sleep and wakefulness, including:

- Snoring • Insomnia • Sleep apnea
- Sleep-related movement disorders
- Parasomnias
- (sleepwalking, bruxism, nightmares)

Sleep Disorders Institute

at St. Luke's-Roosevelt Hospital Center

perchance to dream...

The Sleep Disorders Institute offers:

- Board certified sleep specialists.
- Comfortable private bedrooms for overnight studies.
- State-of-the-art treatments for snoring and sleep apnea.
- New medications effective in treating insomnia.



For more information and to schedule an appointment, please call 212-523-1700



THE SLIM BOOK OF LIPOSUCTION

Alan M. Engler, M.D.

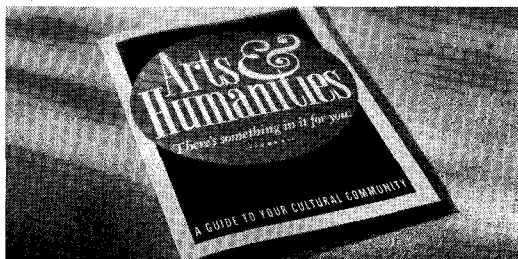
New York Plastic Surgeon
Board - Certified



"a definitive book on the subject"
with 42 before and after
photographs, illustrations and text

AT BOOKSTORES, OR CALL (800) 882-3273
\$ 10.95 VANTAGE PRESS, NEW YORK

IF ALL THE WORLD'S A STAGE, THEN WE HAVE THE PERFORMANCE SCHEDULE.



© 1993 National Cultural Alliance

Call 1-800-NCA-8888.

The National Cultural Alliance and 23,000 arts and humanities organizations guarantee there's something in your community you can get excited about. Call for a free brochure.



A Public Service of
This Publication

**THE ARTS AND HUMANITIES.
THERE'S SOMETHING IN IT FOR YOU.**

Generous support is provided by NCA's Corporate Circle: American Express Co., AT&T, Cantor Fitzgerald, GTE Corp., Mobil Corp., PaineWebber, Sara Lee Corp.

**Lose
Weight
And
Keep
It
Off!**

**IF YOU WERE UNABLE TO LOSE WEIGHT BEFORE-
AND KEEP IT OFF... IT MAY NOT BE YOUR FAULT!
IT MAY BE A CHEMICAL IMBALANCE.**

As covered in TIMES MAGAZINE, WALL STREET JOURNAL, 60 MINUTES or in The Redux Revolution, overweight is related to serotonin levels in the brain. Serotonin is a powerful brain chemical affecting appetite, fullness or obsessive behaviors. The higher your serotonin level the less food you crave, providing you opportunity to wisely select healthy meals and appropriate exercise. With professional assistance, you'll make an informed, sensible choice of using either **Redux** or **fen/phén** as you take burdensome pounds off your waist and add healthful years to your life.

ROBERT HODGE, MD 17 EAST 76 STREET NYC (212) 717-4800



The Talents of a Sculptor and The Skills of a Surgeon

For 30 years, Board Certified Plastic Surgeon
and award-winning sculptor **Stanley Taub, M.D.**
has offered the finest in

Cosmetic Surgery

- Face, Neck and Eyelid Surgery
- Liposuction/Body Contour
- Breast Enlargement and Reduction
- Rhinoplasty & Secondary Nasal Repair
- Male Breast Reduction
- COSMETIC LASER SURGERY removes wrinkles, scarring, pigmentation, & tattoos

(212) 628-8585

Call for a Free Consultation

737 Park Ave., NYC. Outpatient Surgical Facility

Murdoch is another matter. He is arguably the most powerful man in American media—he is certainly the only one in possession of a precious federal waiver granting him permanent ownership of a newspaper (the New York Post) and a television channel (WNYW) in the same market. The waiver, incidentally, may arise as an issue down this road, since it can well be argued that the current situation—politicians touching their forelocks as they bow before the power of a mighty mogul—has arisen in part because Murdoch got the waiver, which gave him tremendous power in New York. As Republican pols, they'd be bending over backward for Murdoch in any case, but the fact that he owns both a newspaper and a TV station in the city jacks up the sycophancy quotient by some degree.

There is a serious question, meanwhile, of Giuliani's attitude toward the use of the public airwaves. Remember back in 1994 when he—let's be carefully accurate here—suggested that the city-owned WNYC radio station hire Curtis Sliwa after Sliwa had been been axed by WABC? Sliwa was perhaps the mayor's biggest supporter on all of local radio and one of the most fervid Rudy backers in town, a man present at practically every Giuliani campaign stop in 1993. WNYC understood all this and, wouldn't you know it, accepted the mayor's suggestion. Today, the mayor offers another important backer a similar arrangement that, if Judge Cote is correct, could be a violation of federal law.

Murdoch no doubt thinks of his mission in almost holy terms: *I am the alternative to the liberal media*. When the end is explained in such purist terms, any means is justified. For my part, I see no reason why FNC shouldn't be on the cable menu. People know that Murdoch news outlets are conservative, and they can tune in or out as they prefer.

But it would be nice to see Giuliani and the others engage in just a touch of honesty instead of trying to hide the work clothes of self-interest under the tuxedo of the public weal. In a recent Times article, aides to Giuliani et al. whispered off the record that, yes, Murdoch's agenda is one their bosses consider useful. Why can't these cowards just say that themselves, on the record? A man of Giuliani's rough and direct temperament usually says what he means. Which makes the moments he doesn't all the more interesting. ■

THE CITY POLITIC

LOEHMANN'S

MANHATTAN

OPENS THIS WEDNESDAY AT 9AM

Enough said.



LOEHMANN'S
7TH AVENUE AND 16TH STREET

LICENSED TO UNZ.ORG
ELECTRONIC REPRODUCTION PROHIBITED

NEW YORK

f the 1996 food issue

WHY IS IT THAT WHEN YOU HEAR THE WORD *FALL*, YOU free-associate with food? Apples. Turkey. Mashed potatoes. Steaming soup and fragrant biscuits. We've got your number. *Seinfeld's* soup man is firing up his cauldrons of turkey chili, and suddenly everyone's out to make a buck on what used to be a symphony of leftovers. Soup Nutsy, Daily Soup, and Mike's Curbside are also vying for soup supremacy, and with the recipes in these pages, you can be the judge. Time was when you had to bivouac in the kitchen for days preparing for Thanksgiving. But no more. With one phone call to the Vinegar Factory, the complete feast is on its way to the troops. If turkey is starting to get tedious, roast suckling pig is an equally sensational, *nuevo Latino* way to get the other white meat on the table. And yuca in tangerine-and-grapefruit sauce is Latin America's answer to candied yams. Try a pine kneading board like the one Lidia Bastianich uses at her restaurant Felidia to roll out your three-herb biscuits. Or grab Josefina Howard's favorite Rösle rubber spatula to scrape every last morsel of mango mousse from the bowl. Take a weekend sabbatical to New England to watch the leaves turn and the deer and exurbanites play. Or merely take a cue from Brendan Walsh at the Elms in Ridgefield and dig into a deep-dish apple pandowdy for the virtual Connecticut experience. At the end of the day, nothing's nicer than a cocktail. The Rainbow Room's irrepressible Dale DeGroff improvises with sundry ingredients, including Bass Ale and plum wine.

By Gillian Duffy

Produced by Jordan Schaps

Edited by Phoebe Eaton

Associate Producer: Michael Green

PHOTOGRAPH BY ALAN RICHARDSON

LICENSED TO UNZ.ORG
ELECTRONIC REPRODUCTION PROHIBITED





Lime twist
Tangy Ecuadorian seviche.

Food styling by Dora Jonassen; prop styling by Denise Canter.

LICENSED TO UNZ.ORG
ELECTRONIC REPRODUCTION PROHIBITED

Turkey-chili soup
from Al Yeganeh
at Soup Kitchen
International.



ladling it on
thick

**Daily Soup's
Senegalese
peanut soup.**

PHOTOGRAPHED BY MARIA ROBLED0



**Soup is suddenly creating a stir.
Hearty bisques, primordial
chowders, and newfangled chicken
noodle are the latest fast-food
franchise. Just ask *Seinfeld's* soup guy.**

Opposite page: food styling by Dora Jonassen; prop styling by Suzanne Shaker; bowl by Gordon Foster; glass by Takashimaya.
This page: food styling by Roscoe Betsill; prop styling by Suzanne Shaker; bowl by Takashimaya; coaster by Felissimo.

LICENSED TO UNZ.ORG
ELECTRONIC REPRODUCTION PROHIBITED

WHAT STARBUCKS DID FOR COFFEE, OTHERS are hoping to do for soup. A war is simmering in Manhattan. It started with Al Yeganeh, tagged the "Soup Nazi" last year on an episode of *Seinfeld*. Every cabdriver knows where to find him; the line outside his West 55th Street Soup Kitchen International is as legendary as the dyspeptic owner, who's been dishing out abuse with the seafood bisque for more than ten years. But notoriety has its price. In June, Soup Nutsy opened across town, and a chain of 500 is planned to bring potato-garlic soup to the masses. (Soup Nutsy management claims it's only paying homage; Yeganeh, not sur-

prisingly, says otherwise: "A lot of people are trying to cash in on me. Soup Nutsy has hired some dishwashers away. And people want to put my name and photograph on their soup cans.") On East 41st Street, a former chef from the Union Square Cafe and Gramercy Tavern is tending pots of Senegalese peanut soup and jambalaya at Daily Soup; an outpost near Union Square is set to open in a month. Yeganeh—whose recipe for turkey-chili soup on these pages is a great way to eke more mileage out of the holiday bird—won't be left behind. He's just renovated and is said to be considering his own expansion. Then there's Mike Bergen, whose cart in the shadow of the MetLife building on East 45th Street is beloved by Bear Stearns executives who like Bergen's charmolula-sprinkled, Moroccan-tweaked take on an old favorite—vegetable soup. Says Bergen: "I am the *nice* soup man."



**Soup Nutsy's
garlicky potato
soup.**

Food styling by Roscoe Betsill; prop styling by Suzanne Shaker. This page: bowl by Takashimaya; napkin by Felissimo. Opposite page: bowl by Gordon Foster; gray napkin by Takashimaya.



Chicken-and-seafood jambalaya from Daily Soup.

the recipes

EACH SERVES 6 TO 8.

Al Yeganeh

SOUP KITCHEN INTERNATIONAL

TURKEY-CHILI SOUP

6 cups turkey stock:
 1 small fresh turkey
 1 large onion, cut in half
 2 carrots, cut into 1-inch pieces
 2 sticks celery, cut into 1-inch pieces
 1 sprig fresh thyme
 1 sprig fresh oregano
 2 bay leaves
 3 cloves garlic
 1 tablespoon whole black peppercorns
 (Place all ingredients in stockpot and fill with cold water until turkey is just covered. Bring to a boil and simmer for 1½ hours until turkey is cooked. Remove turkey. When cool enough to handle, debone, and return bones to stockpot, reserving meat. Discard skin. Cover and continue cooking for another 2½ to 3 hours. Strain.)

3 tablespoons olive oil
 2 large red onions, finely diced
 8 cloves garlic, minced
 1 stalk celery, diced
 1 large carrot, diced
 2 medium-size cooked potatoes, peeled and mashed slightly
 3 tablespoons chili powder
 3 tablespoons chipotle purée (available at the Kitchen-Market, 218 Eighth Avenue, near 22nd Street)
 2 tablespoons ground cumin
 1 tablespoon Spanish paprika
 ½ teaspoon cinnamon
 3 cups peeled and diced tomatoes
 3 cups cooked kidney beans
 1 green pepper, diced
 ½ red pepper, diced
 ½ yellow pepper, diced
 ¼ cup red wine
 1 tablespoon chopped cilantro
 2 cups finely diced cooked turkey (see above)
 2 cups coarsely chopped fresh mustard greens
 1 cup corn
 1 teaspoon wine vinegar
 Salt and freshly ground black pepper
 Tabasco sauce (optional)
 1 tablespoon lemon juice (optional)
 Garnishes: fresh guacamole, low-fat sour cream mixed with yogurt, chopped scallion and cilantro, grated cheddar

cheese, thinly sliced red onion, chopped hard-boiled egg

Heat oil in a soup pot. Add onions and garlic, sautéing until onions are translucent. Add celery, carrot, and potatoes. Sweat over medium heat for 30 minutes, until the vegetables are soft, stirring occasionally.

Add chili powder, chipotle, cumin, paprika, and cinnamon, cooking over low heat for 10 minutes and stirring occasionally. Add tomatoes, 6 cups stock, beans, peppers, wine, and cilantro, simmering for 35 to 40 minutes. Add turkey, mustard greens, corn, and vinegar. Cook for 15 minutes.

Season to taste with salt, pepper, Tabasco, and lemon. Serve with 1 or 2 garnishes.



Daily Soup's wild mushrooms and chicken in a spicy broth.

Leslie Kaul

DAILY SOUP

CHICKEN-AND-SEAFOOD JAMBALAYA

2 tablespoons vegetable oil
 1 pound chicken legs, skinned, deboned, and cut into ¾-inch dice
 1 Spanish onion, diced
 3 stalks celery, diced
 1 green pepper, diced
 1 red pepper, diced
 4 cloves garlic, sliced
 1 pound andouille sausage, sliced into ¼-inch rounds
 ¼ pound tasso ham, sliced ¼-inch thick, julienned 1 inch long
 1 teaspoon garlic powder
 1 teaspoon onion powder
 1 teaspoon ground dried thyme
 1 teaspoon ground dried oregano
 1 teaspoon cayenne pepper
 1 teaspoon ground white pepper
 1 teaspoon ground black pepper

¼ teaspoon ground bay leaves
 1 tablespoon kosher salt
 4 cups canned plum tomatoes, including juice, chopped
 8 cups chicken stock
 6 medium shrimp, unpeeled
 1 1¼ pound lobster
 ¼ cup white rice
 3 scallions, thinly sliced

Heat oil in a soup pot over medium heat, and brown the chicken. Remove chicken from pot, replacing with onion, celery, peppers, and garlic; sweat until onion is translucent.

Return the chicken to the pot. Add the andouille, ham, spices, herbs, and salt. Cook for 5 minutes; stir occasionally. Add the tomatoes and chicken stock; bring to a boil. Add the shrimp and lobster, cooking for 3 minutes. Remove shrimp, and after 9 minutes more, remove lobster. Set shrimp and lobster aside to cool. Cover pot, and simmer soup for 20 minutes.

In the meantime, peel and devein the shrimp. Remove the meat from the lobster shell, and dice into bite-size pieces. Add rice to soup, and simmer until the rice is tender, about 17 minutes. Return lobster and shrimp to pot, and cook until shellfish are heated through. Garnish soup with scallions.

SENEGALESE PEANUT SOUP

2 tablespoons peanut oil
 1 red onion, diced
 3 stalks celery, diced
 2 leeks, roughly chopped
 4 cloves garlic, sliced thin
 ¾ teaspoon cayenne pepper
 2 teaspoons curry
 1 teaspoon ground cumin
 1 teaspoon ground coriander
 4 beefsteak tomatoes, seeded, roughly chopped
 2 cups salted roasted peanuts, plus ¼ cup for garnish
 4 cups vegetable stock
 1 tablespoon sugar
 ½ cup heavy cream
 Pinch of kosher salt
 ¼ cup chopped chives

Heat oil in a soup pot. Sweat onion, celery, leeks, and garlic until soft.

Add the cayenne, curry, cumin, and coriander, cooking for 3 to 5 minutes. Add three-quarters of the tomato and 1 cup peanuts; cook for 5 minutes. Add the vegetable stock, bring to a boil, and then simmer, covered, for 20 minutes. Purée sugar, remaining peanuts, and tomato in a food processor. Add paste to the soup, and cook for another 5 minutes. Add the cream, and bring soup to a boil. Remove

from heat, season to taste with salt, and garnish with chives and chopped peanuts.

INDIAN YELLOW-SPLIT-PEA SOUP

- 3 tablespoons ghee (available at Foods of India, 121 Lexington Avenue, near 28th Street)
- 3 red onions, diced
- 4 stalks celery, diced
- 3 carrots, peeled and diced
- 1-inch piece of fresh ginger, grated
- 5 cloves garlic, minced
- 1 bunch cilantro, stems and leaves separated and coarsely chopped
- 1 tablespoon garam masala (available at Foods of India)
- 1 teaspoon paprika
- 1 teaspoon turmeric
- 1 tablespoon coriander seeds, crushed
- 1 pound yellow split peas
- 8 cups vegetable stock
- 1 teaspoon kosher salt

In large pot, melt ghee over medium heat. Sauté onions, celery, and carrots until caramelized. Add ginger, garlic, and cilantro stems; cook for 1 minute. Add the spices, and continue to cook for 3 to 5 minutes more. Add split peas and stock. Bring to a boil. Cover pot and simmer soup until peas are tender.

Season with salt. Garnish with cilantro leaves.

WILD-MUSHROOM-AND-CHICKEN SOUP

- 1 Spanish onion, diced
- 3 stalks celery, diced
- 4 large carrots, peeled and diced
- 5 cloves garlic, minced
- 6 cups chicken stock
- 5 sprigs fresh thyme, stems discarded
- 3 bay leaves
- ¼ teaspoon cayenne pepper
- 4 chicken drumsticks and thighs, skin removed
- 1 ounce dried morels, soaking in 1 cup water
- 1 whole boneless, skinless chicken breast, sliced into ½-inch-wide strips
- ½ pound crimini mushrooms, with stems
- 1 cup shiitake mushrooms (stems removed), sliced ¼-inch thick
- 1 cup oyster mushrooms (stems removed), quartered
- 1 cup chanterelles (tips of stems removed), quartered
- 2 teaspoons balsamic vinegar
- Kosher salt and freshly ground black pepper
- 1 bunch chives, finely chopped

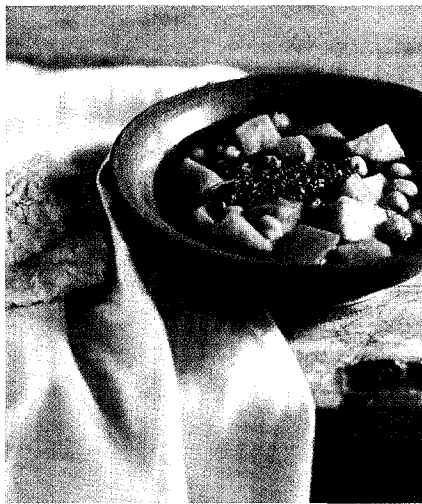
Bring the first 8 ingredients to a boil in a

soup pot. Add drumsticks and thighs, simmering for 30 minutes. Remove drumsticks and thighs; set aside. While soup continues to simmer, debone chicken when cool enough to handle, discarding bones and skin.

Remove the morels from water and cut each in half; strain the liquid through a coffee filter and reserve. Wash morels in another cup of water; strain and reserve liquid.

Add 2 cups morel water, morels, and the chicken breast to the soup. Simmer until the breast meat is cooked, about 8 to 10 minutes.

Add remaining mushrooms, the meat from the drumsticks and thighs, and vinegar. Salt and pepper to taste. Bring to a simmer, and serve garnished with chives.



Moroccan vegetable soup from Mike's Curbside.

Mike Bergen
MIKE'S CURBSIDE

MOROCCAN CHICKPEA-AND-ROOT-VEGETABLE SOUP WITH CHARMOULA

- 2 tablespoons olive oil
- 3 cups diced onions
- 2 cloves garlic, minced
- 1-inch-piece ginger, peeled and finely minced
- 2 teaspoons kosher salt
- ½ teaspoon red-pepper flakes
- Pinch of saffron
- ½ teaspoon ground cinnamon
- 1 teaspoon dried thyme
- ½ teaspoon freshly ground black pepper
- 3 cups ½-inch-diced carrots
- 5 cups chicken stock or low-sodium canned chicken broth
- 1 cup ½-inch-diced turnips
- 2 cups ½-inch-diced parsnips
- 2 cups ½-inch-diced sweet potatoes
- 1 cup ½-inch-diced celery root

16 ounces canned chickpeas, drained and rinsed

2 cups canned crushed tomatoes

Charmoula (recipe below)

Heat oil in a soup pot. Add the onions, garlic, ginger, and salt, sautéing until the onions are translucent. Add the red-pepper flakes, saffron, cinnamon, thyme, and pepper, sautéing for 1 minute. Add carrots and chicken stock. Bring to a boil and simmer carrots until almost tender, about 15 to 20 minutes. Add remaining root vegetables, and simmer for another 10 minutes or until the vegetables are tender. Stir in chickpeas and crushed tomatoes; return to a boil. Season to taste with salt and pepper, thinning with more stock if necessary. Serve with a spoonful of charmoula on top.

CHARMOULA

- ¾ cup extra-virgin olive oil
- ¼ cup fresh lemon juice
- ½ cup chopped cilantro
- ½ cup chopped parsley
- 5 cloves garlic, minced
- 1 tablespoon paprika
- 1-inch piece of ginger, peeled and minced
- 2 teaspoons ground cumin
- ¼ teaspoon cayenne pepper
- Salt and black pepper to taste

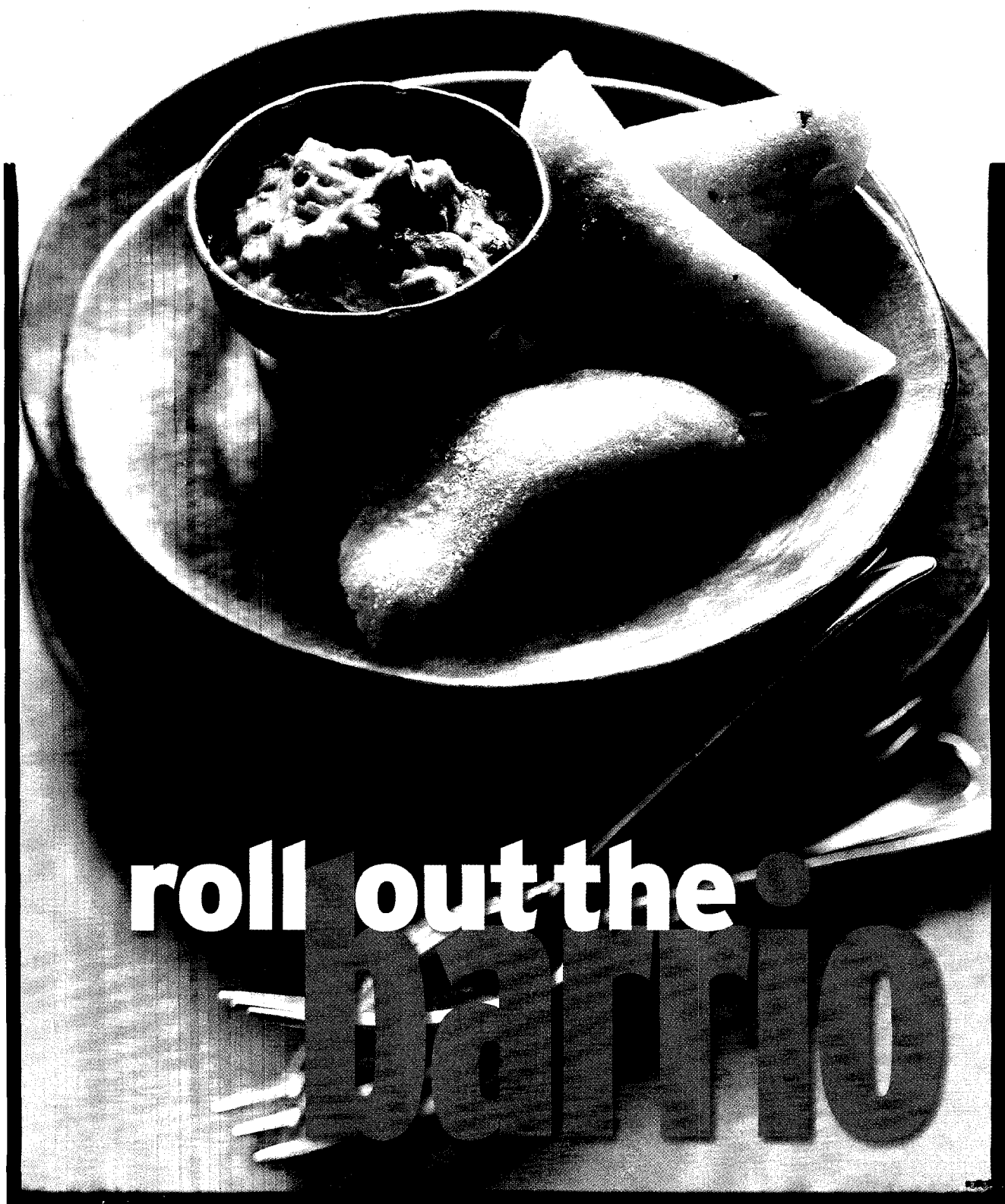
Mix ingredients together in a small bowl.

Fouad El Hachimi
SOUP NUTSY

POTATO-GARLIC SOUP

- 3 tablespoons olive oil
- 2 cups chopped onions
- ½ cup chopped garlic
- 1½ teaspoons salt
- ½ teaspoon white pepper
- ¼ teaspoon ground ginger
- 2 pounds potatoes, peeled and cut into ½-inch dice
- 1 bay leaf
- ½ cup roasted garlic, sliced
- ¼ cup chopped cilantro

Heat oil in soup pot. Sauté onions, chopped garlic, salt, pepper, and ginger gently for 5 to 7 minutes. (Don't let onions or garlic brown.) Stir in potatoes, and cook for 5 minutes. Add 7 cups water and bay leaf, increase heat to high, and boil until potatoes are soft. Remove 1 cup of diced potatoes and bay leaf with a slotted spoon. Purée remaining soup in batches in a food processor. Return purée and reserved potatoes to pot and reheat. Salt and pepper to taste. Stir in roasted garlic and cilantro just before serving.



**Latin takes Manhattan with suckling pig,
seviche, oxtails, yuca, and quinoa salad.**

PHOTOGRAPHED BY ALAN RICHARDSON



Pig Latino Douglas Rodriguez at Patria reveals the secret to roasting this showy alternative to turkey.
Rapid turnovers Opposite, Colombian sirloin empanadas with aji sauce from Rafael Palomino at Bistro Latino.

Food styling by Kevin Crafts; prop styling by Denise Canter.

LICENSED TO UNZ.ORG
ELECTRONIC REPRODUCTION PROHIBITED

A PERUVIAN CHICKEN RESTAURANT in SoHo? High-end Hispanic cooking in the fashionable Flatiron District? Unthinkable five years ago. But Latino food is suddenly hotter than the equator in January. From his three-star kitchen at Patria, Douglas Rodriguez is introducing New Yorkers to yuca smothered in citrus sauce, snapper wrapped in banana leaves, and the same roast suckling pig a Latin American mom proudly carries to the dinner table on Christmas Eve. Born in New York of Cuban parents, Rodriguez sees our romance with the other Americas as a logical progression: "I think the number of Latin Americans living here will amount to more than half the population by the year 2000. They need a place where they can entertain and dine late." In other words, it's time to take what Rodriguez calls *nuevo Latino* cuisine more seriously, even if Rodriguez and others, like Alex Garcia at Erizo and Bistro Latino's Rafael Palomino, have picked up some of their neatest tricks from the kitchen staff. Judson Grill sometimes serves a monkfish with a sweet-plantain purée. And Le Bernardin and Nobu already have seviche on their menus (Nobu Matsuhisa lived in Peru for four years, and his Spanish is better than his English). Lucio Medina, who owns El Pollo in SoHo and on the Upper East Side, reminds us that the Incas ate pretty well: "Potatoes, corn, and peppers are native Peruvian vegetables. As Peruvians, we had nothing to envy anyone else for."

Latin American Dinner for Eight

Coconut-tuna seviche
Alex Garcia, Erizo

Ecuadoran seviche
Rafael Palomino, Bistro Latino

Colombian sirloin empanadas with aji sauce
Rafael Palomino, Bistro Latino

Braised oxtail with yuca, potatoes, and red wine
Rafael Palomino, Bistro Latino

Peruvian roasted chicken
Lucio Medina, El Pollo

Quinoa salad
Lucio Medina, El Pollo

Cuban-style roast suckling pig
Douglas Rodriguez, Patria

Snapper crillo
Douglas Rodriguez, Patria

Yuca with a tangerine-and-grapefruit sauce
Douglas Rodriguez, Patria

Moros (black beans and rice)
Douglas Rodriguez, Patria

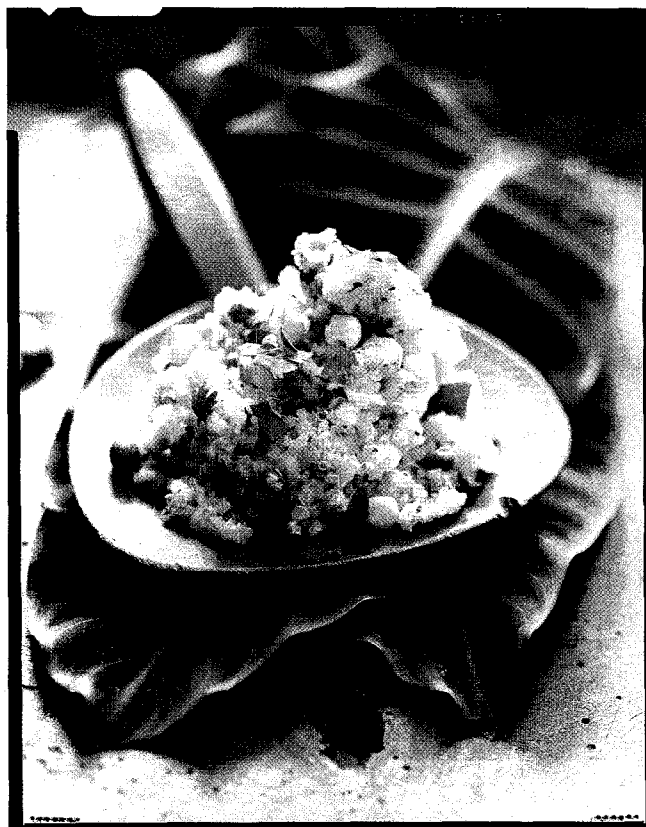
Banana tres leches with sweet whipped cream
Douglas Rodriguez, Patria

Mango mousse
Marcio Araujo, Circus

Caipirinhas
Riodizio



Tender is the bite Bistro Latino's braised, falling-off-the-bone oxtail with yuca, potatoes, and red wine.



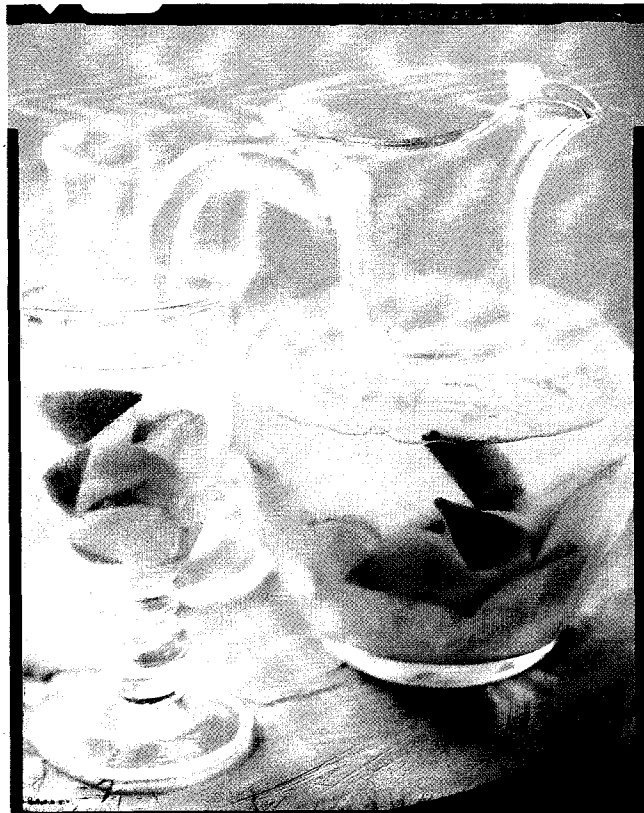
Grainspotting Quinoa salad spiked with jalapeños by El Pollo's Lucio Medina.



A cool whip Marcio Araujo at Circus makes this intensely flavored mango mousse.



Spit stop El Pollo's signature Peruvian chicken by Lucio Medina.



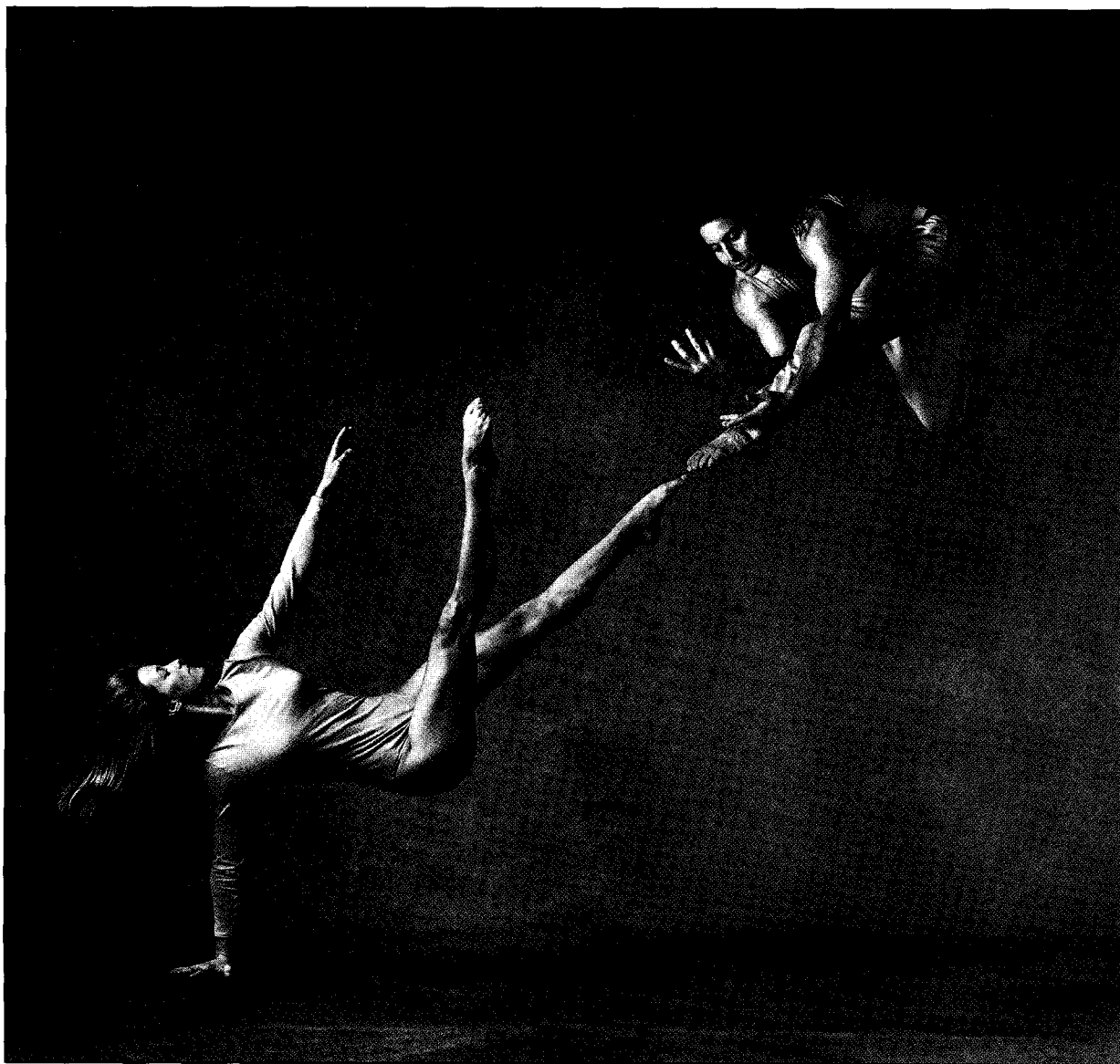
Blame it on Riodizio Caipirinhas with fresh lime juice.



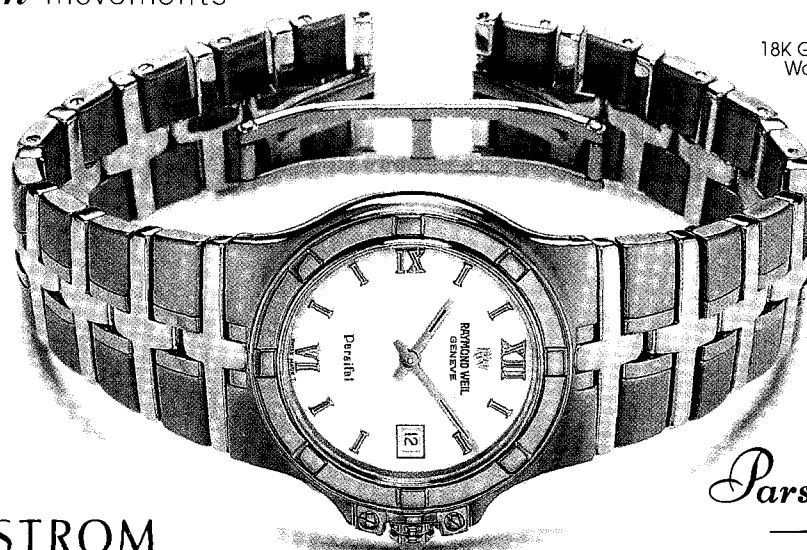
In the raw Left, coconut-tuna seviche by Alex Garcia at Erizo; right, Ecuadoran seviche by Bistro Latino's Rafael Palomino.



It grows on trees Star fruit, baby bananas, mangoes, and lime figure prominently in Latino desserts.



Precision movements



18K Gold and Stainless Steel
Water resistant to 90 ft.

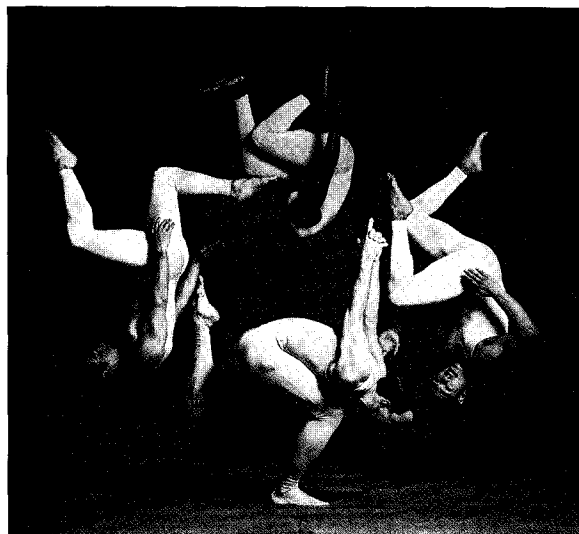
9590 TT/WI

NORDSTROM
1-800-695-8000

Parsifal Evolution
by
RAYMOND WEIL
GENEVE

For a brochure write to: Raymond Weil, Dept AD, 587 Fifth Avenue, New York, N.Y. 10017

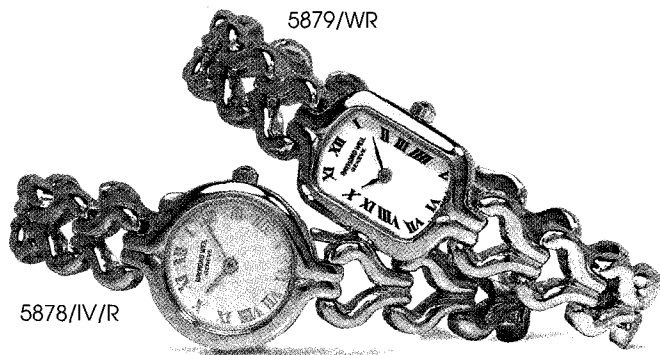
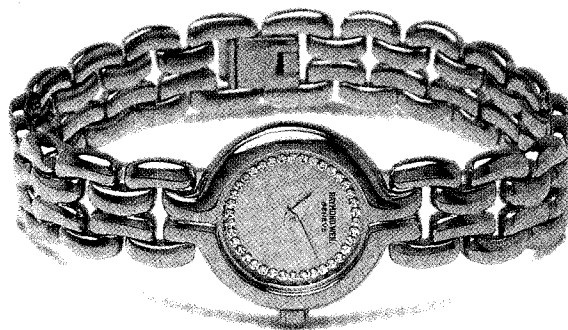
LICENSED TO UNZ.ORG
ELECTRONIC REPRODUCTION PROHIBITED



Precision movements
by

RAYMOND WEIL
GENEVE

*18 k Gold Plated Case and Bracelet
Water Resistant to 90 ft., Mineral Crystal
Dials set with Hand Applied Roman Numbers*



Neiman Marcus

The Pepper Chase

Looking for yuca, suckling pig, and banana leaves in all the right places

"The situation in Manhattan is pitiful since 14th Street's Casa Maneo went out of business a few years ago," says Latin American-food historian and author Maricel Presilla. "You have to go to Queens or Union City, New Jersey, to find the huge supermarkets like Mi Bandera that are catering to the exploding Latin community."

Yes, there's a handful of small bodegas in the East Village, but many of the vegetables that are starting to be exported from Latin America are popping up in small Korean markets and Chinatown greengrocers. Old-timer Goya is trying to snatch more shelf space, but the company's line still varies from one supermarket to the next.

MANHATTAN

Fairway, 2328 Twelfth Avenue, near 132nd Street (234-3883). Where you'll find a terrific selection of canned and dried goods and excellently priced fruits and vegetables. Latin American produce—malanga, dasheen, green coconut, yuca, corn husks, cilantro, plantains—is nicely displayed, away from the conventional vegetables. The fish department stocks dried bacalao (salt cod) and an array of whole fresh fish. Suckling pigs are available starting at twenty pounds (frozen at all times; fresh with two days' notice). Goya's dried beans are well represented, and you'll find pre-cooked cornmeal here. Also: banana leaves, mango nectar, and frozen fruit pulps.

QUEENS

La Risaralda Corp., 91-02 37th Avenue; take the 7 train to 90th Street, Flushing, but call for local directions (718-651-8407). The largest bodega in Queens. A third of the shop is the meat department, with many willing hands to help with requests. Meat is well displayed, and you'll find all the cuts and parts favored in Latin American cooking—nothing is prepacked. Large selection of canned vegetables and fruits, dried beans, and several types of cornmeal; frozen vegetables and purées, too.

UNION CITY, NEW JERSEY

(A fifteen-to-twenty-minute ride on buses 159 or 125 from Port Authority to 32nd Street in Union City. Or, take the ferry to Weehawken from Pier 78 at West 38th Street and board the No. 22 bus



Pan-American split Banana tres leches from Douglas Rodriguez at Patria.

to 32nd Street in Union City.)

Mi Bandera, 518 32nd Street (201-348-3660). The owner, Abel Hernandez, comes from a farming community in Cuba, and his is the largest Latin supermarket on the East Coast. Products are placed under their country-of-origin flag. Large bakery shop sells empanadas and tamales, fried pork, Cuban guava pastries, and breads from all over. The meat department gives special attention to cuts of meat ordered for the Argentine or Uruguayan grill. Two days' notice required for fresh suckling pig. Also, a large selection of tripe, tongue, mountain oysters, and stomachs. All types of fresh seafood plus imported frozen seafood and dried bacalao. Vast selection of fruits and vegetables—yuca and boniato, for example—and many kinds of dried chilies. Canned fruits from Chile and all the dried and canned Latin goods. Gift shop and a section with traditional cooking equipment.

La Roca, 4424 Bergenline Avenue, a ten-minute walk from Mi Bandera (201-348-0242). This shop is like a small-scale Mi Bandera. A large meat counter with

several butchers. Also a very large produce section. No bakery or liquor, and little in the way of fish.

SUCKLING PIGS

Ottomanelli & Sons, 285 Bleecker Street, near Seventh Avenue (675-4217). Frozen pigs available at all times, from ten pounds; fresh is not always in stock—give two to three days' notice.

Jefferson Market, 450 Sixth Avenue, near 11th Street (533-3377). Twenty-four hours' notice for fresh suckling pigs eighteen to twenty pounds and over.

MAIL ORDER

Indian Rock Produce, (800-882-0512; will FedEx small quantities). Source for plantains, boniata yams, taro root, malanga, star fruit, yuca, Peruvian purple potatoes.

D'Artagnan, 399-419 St. Paul Avenue, Jersey City, New Jersey (800-DARTAGN). Mail-order house selling suckling pig; must give two weeks' notice and allow one week for shipping. Also sells game and foie gras.



A perfect day for banana fish Douglas Rodriguez at Patria ties banana leaves around his snapper crillo with string before baking.

the recipes

Alex Garcia

ERIZO

COCONUT-TUNA SEVICHE

- 1 14-ounce can coconut milk (preferably Mount Thai brand)
- 1-inch piece of ginger, peeled and grated
- 1 tablespoon grated fresh horseradish
- 12 ounces first-quality fresh tuna, cut into ½-inch dice
- 1 tomato, seeded and diced
- Salt
- ½ small red onion, julienned
- 2 scallions, julienned

Boil coconut milk, ginger, and horseradish in a saucepan for 25 minutes until reduced by one quarter. Strain and cool liquid. Toss with tuna and tomato; season to taste with salt. Serve immediately. Garnish with onion and scallions.

Rafael Palomino

BISTRO LATINO

ECUADORAN SEVICHE

- 8 ounces fresh tuna, cut into ½-inch dice
- 8 ounces fresh salmon, cut into ½-inch dice
- 8 ounces shrimp, peeled, deveined, and cut into 1-inch chunks
- 1½ cups lemon juice, plus juice of 1 lemon
- ½ cup coarsely chopped cilantro leaves
- 1 avocado, cut into ½-inch dice
- ½ small red onion, finely diced
- 3 medium-size tomatoes, ¼-inch dice, seeded
- 1 teaspoon Tabasco sauce
- 1½ cups tomato juice
- ¾ cup ketchup
- Juice of ½ orange
- 2 limes, juiced
- Salt and freshly ground black pepper

Mix tuna, salmon, shrimp, and 1½ cups lemon juice in glass bowl; marinate covered for 12 hours in refrigerator. Strain, and mix fish in large bowl with remaining ingredients. Season to taste and serve.

COLOMBIAN SIRLOIN EMPANADAS WITH AJI SAUCE

- 1 cup potatoes, cut into ¼-inch dice
- 1 tablespoon plus 1 teaspoon olive oil
- 2 cups sirloin, cut into ¼-inch dice

- ½ cup finely chopped scallions
- 1 cup ¼-inch-diced seeded tomatoes
- 2 teaspoons cumin
- 2 cloves roasted garlic
- 2 cups superfine cornmeal (precooked), plus extra for dusting pastry board
- ¼ teaspoon salt
- ¼ teaspoon freshly ground black pepper
- ½ tablespoon chopped parsley
- 1 cup chicken stock or hot water
- 1 egg, beaten
- 1 pint vegetable oil for frying

Blanch potatoes until al dente; strain and set aside. While potatoes are cooking, heat 1 tablespoon olive oil in sauté pan. Add sirloin, and sauté for 5 minutes. Add scallions, and cook for 1 minute. Add tomatoes, and cook for 1 minute. Add potatoes and stir in cumin. Cook for 3 minutes, stirring occasionally. Cool in refrigerator.



Home plate Pork, yuca, and moros.

Crush garlic with 1 teaspoon olive oil and place in large bowl with cornmeal, salt, pepper, and parsley. Pour in hot stock and stir with wooden spoon until ingredients are well combined, and the dough is elastic. (Don't overwork the cornmeal, or it won't stick together.) Set dough in refrigerator for about 5 minutes—it will become less sticky as it cools. Cover large pastry board with plastic wrap and set dough on top; cover with another sheet of plastic wrap. Roll dough out through the wrap to ⅛ inch thick. Using a 3-inch-diameter glass, cut 16 to 18 disks through the wrap. (The wrap shouldn't tear.) Peel top wrap off disks, and brush disk perimeters with egg wash. Place a teaspoon of the beef stuffing on the lower half of each disk; grab the bottom sheet of plastic wrap and fold it up (the dough will fold with it) to create each half-moon empanada. Use edge of glass to seal each empanada through the plastic. Remove each empanada from plastic. Heat 2 to 3 inch-

es of oil in medium saucepan; when hot, drop several empanadas in at a time and cook until pale gold. Remove, and drain on a wire rack. Serve with aji sauce (recipe below).

AJI SAUCE

- 3 ripe avocados, peeled, stone removed, and mashed
- ½ cup coarsely chopped cilantro leaves
- 1 large tomato, finely diced
- 3 hard-boiled eggs, grated
- 1 teaspoon Tabasco sauce, or to taste
- ½ lemon, juiced
- Salt and freshly ground black pepper to taste

Mix ingredients in a medium-size bowl.

BRAISED OXTAIL WITH YUCA, POTATOES, AND RED WINE

- 4 tablespoons vegetable oil
- 8 pounds oxtails, cut into 2-inch-thick chunks (excess fat removed)
- Kosher salt and freshly ground black pepper
- 4 cups Chilean Pinot Noir or Merlot
- 6 quarts low-sodium chicken broth
- 2 bay leaves
- 2 pounds yuca (peeled, cut lengthwise, and tough core removed), cut into 2-inch chunks
- 1 pound drained papas criollas (pickled potatoes—available at Mi Bandera, 518 32nd Street, Union City, New Jersey) or small red new potatoes
- 2 cups freshly chopped cilantro

Sofrito:

- 2 tablespoons olive oil
 - 3 medium-size tomatoes, diced
 - 1 small Spanish onion, finely diced
 - 1 teaspoon minced garlic
 - ½ cup chopped cilantro
 - 1 bay leaf
 - Salt and freshly ground black pepper
 - 1 cup chicken stock or water
 - 1½ cups finely chopped scallions
- (Heat oil in saucepan over medium heat. Add remaining ingredients and cook for about 7 minutes.)

Heat vegetable oil in a heavy stewpot over a high flame until hot (but not smoking). Season oxtails with salt and pepper. Working in batches, brown the oxtails. Return all meat to pot; add wine. Cook uncovered over medium heat until liquid is reduced to a thick syrup, about 20 minutes. Add broth and bay leaves. Stir to deglaze, scraping browned bits up from bottom of pot with a wooden spoon. Cook uncovered at a fast simmer for 1 hour. Add yuca and fresh potatoes (if used) and continue cooking about 45 minutes more until

meat, yuca, and potatoes are tender. If using the papas criollas, add them now, along with half the cilantro, cooking another 5 to 7 minutes until heated through. Salt and pepper to taste. Serve immediately, sprinkled with remaining cilantro and 1 tablespoon sofrito per serving.

Lucio Medina

EL POLLO

PERUVIAN ROASTED CHICKEN

(Serves 4; double the recipe for 8)

2½ tablespoons garlic powder
1 tablespoon plus 1 teaspoon ground cumin
4 tablespoons white vinegar
2½ tablespoons paprika
2 teaspoons freshly ground black pepper
3 tablespoons white wine
3 tablespoons soya or canola oil
¾ teaspoon salt
1 3-to-4-pound chicken
Juice of 1 lemon, mixed with 1 quart cold water

In medium-size bowl, mix first eight ingredients. Wash chickens thoroughly with lemon water and remove excess fat from inside chickens. With a large carving fork, poke deep holes all over chicken, including under wings. Rub the marinade thoroughly inside and outside the chicken. Seal chicken in a large plastic bag and marinate for at least 2 hours (but preferably up to 24 hours) in refrigerator. Remove chicken from bag and dilute marinade left behind in bag with a tablespoon of water. Place chicken on a rotisserie spit, and roast at a medium heat for 45 to 55 minutes. If broiling, cut chicken in half lengthwise and broil for 30 to 40 minutes, basting with marinade every 10 minutes.

QUINOA SALAD

6½ tablespoons canola oil
4 tablespoons vinegar
1½ teaspoons minced garlic
2 teaspoons dried mint
¾ teaspoon Dijon mustard
1 teaspoon freshly ground black pepper
2 cups quinoa
¾ cup frozen peas
2 ears of corn, kernels removed from cob
¼ teaspoon salt
1½ to 2 jalapeños, finely diced (depending on strength) and seeded
2 bunches fresh cilantro, chopped
4 medium-size tomatoes, deseeded and diced

In large bowl, beat oil and vinegar for 10 seconds. Add garlic, mint, mustard, and

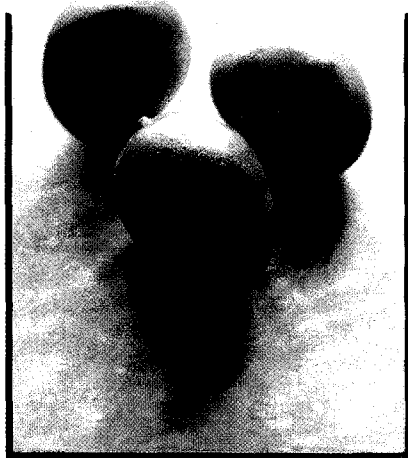
pepper, mixing well. Rinse quinoa in a fine sieve and place in a large saucepan with peas, corn, and 2 quarts of water. Boil for 10 to 15 minutes, adding more water if necessary. Add salt. Remove from heat, strain, and set aside to cool. Add jalapeños, two thirds of the cilantro, and half the tomatoes to dressing; toss with quinoa. Salt to taste. Garnish with remaining tomatoes and cilantro.

Douglas Rodriguez

PATRIA

CUBAN-STYLE ROAST SUCKLING PIG

Juice of 20 limes, strained
Juice of 8 oranges, strained
4 large heads garlic
1 cup minced fresh oregano leaves



Fruit punch Pre-mousse mangoes.

3 tablespoons ground cumin
4 cups roughly chopped cilantro leaves
1 tablespoon parsley leaves
5 tablespoons salt
1 whole suckling pig (12 to 15 pounds) split and washed

Purée the first eight ingredients in the bowl of a food processor. Place pig, belly down, into a large, deep roasting pan. Thoroughly rub pig with marinade. Place in refrigerator overnight, basting occasionally.

Preheat oven to 275 degrees. Pour off excess marinade from pan. Cover pig's ears, snout, and tail with aluminum foil. Prop mouth open with a 1½-inch ball of foil. Place in oven, and cook for about 4½ hours (20 minutes per pound) or until internal temperature reads 160 degrees. Baste with marinade every 30 minutes. If pig starts to get too dark while cooking, cover with aluminum foil. Remove foil when pig is taken from oven. Place pig on

a large platter; allow to cool for 15 to 20 minutes before carving. Pour fat off from roasting pan and deglaze with 1 cup of water. Place pan on stove and reduce pan juices over medium heat for 2 minutes; strain and serve as sauce.

SNAPPER CRILLO

3 tablespoons achoite paste (available at The Kitchen/Market, 218 Eighth Avenue, near 22nd Street)
1 tablespoon minced garlic
1 tablespoon grated ginger
1 tablespoon chopped fresh oregano leaves
3 jalapeños, seeded and chopped
1 lemon, grated and juiced
2 tablespoons olive oil
1 3-to-4-pound snapper (scaled, gills removed, and scored on both sides)
1 package banana leaves (available at Hong Kueng Market, 75 Mulberry Street, near Canal Street)
4 to 5 plum tomatoes, sliced thin
1 large white onion, sliced thin
6 to 8 tomatillos or green tomatoes, sliced thin
1 bunch scallions, cut into 2-inch pieces
1 red bell pepper, julienned
1 bunch fresh mint leaves
Salt

Preheat oven to 500 degrees. Purée first seven ingredients in blender. Rub fish on both sides with marinade. Place fish in center of two banana leaves.

Put tomatoes, onion, tomatillos, scallions, pepper, and mint in bowl. Toss; salt to taste. Arrange vegetables on top of fish and fold leaves around fish; tie up with string. Place on a baking sheet and put in oven for 30 minutes. Unfold leaves and serve fish with sauce from pan.

YUCA WITH A TANGERINE-AND-GRAPEFRUIT SAUCE

1½ pounds yuca (peeled, quartered, and tough core removed), cut into 2-inch pieces
½ cup extra-virgin olive oil
2 tablespoons minced garlic
Juice of 1 lime
2 tangerines, peeled and diced
1 pink grapefruit, peeled and diced
1 medium red onion, sliced thin
1 bunch chives, coarsely chopped
1 tablespoon roughly chopped parsley
1 tablespoon julienned cilantro leaves
Salt

Boil 1½ gallons salted water in a large pot. Add yuca, and simmer for 45 to 50 minutes until yuca is totally translucent. Set aside to cool in the water (otherwise, yuca

will harden). In a sauté pan, heat olive oil over low heat. Add garlic and cook for 2 minutes, stirring occasionally. Remove pan from heat to rest on trivet. Stir in lime juice and fruit. Add onion, chives, parsley, and cilantro. Salt to taste. Drain yuca and place in serving bowl; cover with sauce.

MOROS

8 ounces black turtle beans
2 to 3 bay leaves
1 tablespoon dry oregano leaves
¼ cup olive oil
8 ounces bacon, finely diced
1 cup Spanish onion, finely diced
½ cup diced red bell pepper
½ cup diced green bell pepper
2 tablespoons minced garlic
1 tablespoon ground cumin
1 tablespoon salt
3 cups white rice

Boil 1 gallon water, beans, and herbs in 8-quart pot. Reduce heat and simmer for 40 minutes, until beans are tender. Remove from heat and strain, reserving beans and liquid.

Preheat oven to 350 degrees. Heat olive oil in the pot over high heat, add bacon, and cook for about 3 minutes until crisp, stirring frequently. Add onion and peppers, cooking for 3 more minutes. Add garlic, cumin, beans, and 4 cups of bean liquid (add water if there is not enough liquid). Bring to a boil, and stir in salt. Add rice. With heat on high, stir constantly until most water has evaporated. Cover with lid, and put in oven for about 25 minutes. Serve with the suckling pig.

BANANA TRES LECHES

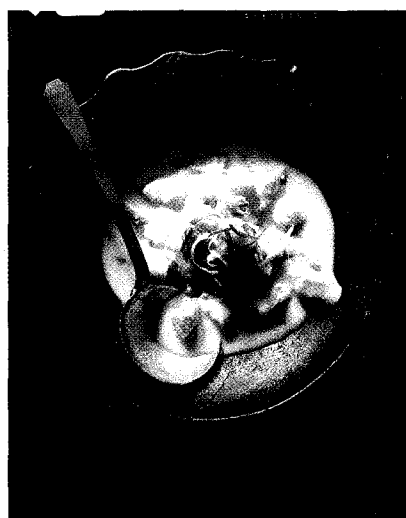
3 egg whites and 5 whole eggs, at room temperature
1½ cups granulated sugar
½ teaspoon plus ¼ teaspoon vanilla extract
¾ cup confectioners' sugar, sifted
1 cup cake flour
1 teaspoon baking powder
Pinch of salt
Butter for greasing pan
7 ounces sweetened condensed milk
6 ounces evaporated milk
¾ cup heavy cream
½ cup banana liqueur
½ cup heavy whipping cream
2 to 3 bananas, peeled and sliced
1 cup stewed prunes

Preheat oven to 250 degrees.

To make meringue: Beat 3 egg whites until almost stiff. Sprinkle in ¼ cup granulated sugar and ½ teaspoon vanilla extract, beating until stiff, glossy peaks form.

(Warming the bowl and beater in warm water and drying carefully before using helps ensure high volume.) Add confectioners' sugar, and blend quickly and thoroughly by hand using a rubber spatula. Transfer meringue onto a baking sheet lined with parchment paper. Spread over parchment to a depth of about 1 to 1½ inches. Place in oven for about 1 hour, or until meringue is dry. Break meringue into 1-inch chunks and set aside.

Increase temperature of oven to 400 degrees. Sift flour, baking powder, and salt together; set aside. In a large bowl, mix eggs and 1 cup granulated sugar with electric mixer on high speed. Add ¼ cup water, and continue beating until mixture is fluffy and pale yellow. Stir in flour mixture and blend by hand thoroughly and quickly. (If this step is not performed quickly, the eggs will lose their volume.)



Tuna with good taste

Erizo's sevicehe.

Pour mixture into a lightly greased 12-inch-by-9-inch cake pan and tap firmly once or twice on the counter to remove any air bubbles. Immediately place pan in oven. Bake for 10 to 13 minutes, or until cake tester comes out clean when inserted in the middle. (It is better to dry out the cake a little rather than have it undercooked at this stage.) Remove cake and let cool. Meanwhile, whisk together the condensed milk, evaporated milk, ¾ cup heavy cream, and liqueur. Using a toothpick, poke holes in cake, and pour the milk mixture over the top. Refrigerate. In a well-chilled bowl, using chilled beaters, beat the heavy whipping cream and remaining extract until stiff peaks form.

To assemble: Cut cake into pieces with a 3-inch-diameter cookie cutter. Put a scoop of whipped cream on top; garnish with chunks of meringue. Surround with slices of banana, a couple of prunes, and a smidgen of prune juice for additional garnish.

Marcio Araujo

CIRCUS

MANGO MOUSSE

4 large mangoes, peeled, plus 1 extra for garnish
2½ tablespoons unflavored gelatin powder
7 ounces sweetened condensed milk
2 cups heavy cream
2 tablespoons granulated sugar
Fresh mint sprigs and chopped mango

Cut 4 mangoes into medium-size pieces. Purée in a blender until smooth. Strain through a fine sieve. Place ½ cup mango purée and gelatin in a small saucepan over low heat; stir until gelatin dissolves. In a large bowl, combine both purées with condensed milk. Refrigerate for 15 minutes. Whip heavy cream with sugar until stiff; fold into mango mixture. Pour into ramekins, and refrigerate for at least 1 hour before serving (or freeze for 20 minutes). Garnish with mint and diced mango.

Riodizio

CAIPIRINHAS

1 medium-size lime, cut into approximately 1-inch-square wedges
1 tablespoon instant-dissolving sugar
2½ ounces cachaça (5 tablespoons)

Place lime in cocktail shaker. Using large spoon, muddle (gently pound) wedges to release juices. Add sugar, and fill shaker with ice. Add cachaça, and shake vigorously. Serve in highball glass over crushed ice.

Wine recommendations from Ariel Lacayo, manager and wine director at Patria, where the wine list is the 1996 winner of Wine Spectator's award for excellence.

With the sevicehe:

Sauvignon Blanc Casa Lapostolle 1995 (Chile); \$4.99. Rich texture, ripe, fruit flavor. Smoky. **Chardonnay Catena Reservea 1995** (Argentina); \$13.99. Ripe, spicy, and smooth.

With the suckling pig:

Finis Terrae, Cousino Macul 1992 (Chile); \$23.99. Intense in the nose; sweet aroma of black currants, cherries, herbs, and vanilla. Cabernet Sauvignon/Merlot blend. **Cavas de Weinert 1991** (Argentina); \$15.99. A red with a generous bouquet of vanilla and cassis.

Heavenly mash
Lobster shepherd's
pie topped with
chive potatoes.



pride of the Yankees

And now for something completely different — Brendan Walsh, who raised Arizona 206's southwestern cooking to the stars (three of 'em), has returned to his Fairfield County roots.

IT'S HARD TO IMAGINE BRENDAN WALSH FORSAKING VENISON chili for the traditional roasted loin, jalapeño bread for homey buttermilk biscuits, and blue-corn tacos for yellow-corn succotash. But then, we're hardly stockpiling mesquite incense from the SoHo shop Zona, painted-wood coyotes from Santa Fe, or turquoise-encrusted concha belts the way we were in the eighties, either.

Walsh has grown up a lot since the heady days at East 60th Street's Arizona 206: He had three kids, and opened a series of successful restaurants on Long Island—three in a year and a half. Clearly a restless soul, he was tickled when an old boss, Bob Scala, gave him a call. Never mind that the posting was at a staid clapboard inn in Ridgefield, Connecticut, where Walsh had last worked as a waiter. "I couldn't believe it when the opportunity at the Elms turned up," says Walsh, who had left to attend the Culinary Institute of America in Hyde Park. He and his wife, Cris, attended high school in the Fairfield County village, founded in 1708 but homesteaded in recent years by well-heeled ex-Manhattanites who preferred shuttling to and fro on Metro-North for some semblance of a rustic life. Cris was—yes—his high-school sweetheart, and the pair welcomed the chance to head back to the Constitution State.

After all, Walsh would still be doing American regional—just switching regions. And centuries. "I wanted to reboot some American classics and have some fun with a few of these wonderful colonial dishes," he says. The Elms—with fireplaces in most of the dining rooms—opened in 1799, and it was time for something of a bicentennial. Walsh also wanted to revive the tired tavern, to make it the center of local life again. Pandowdy, spoon bread, johnnycakes, and shepherd's pie sounded suitably old(e). Cheever country went wild for a dessert Walsh called the slump—chocolate sponge cake marinated in rum and syrup and served with a chocolate custard. "It sold like crazy," says Walsh. But then there was the Nathaniel Hawthorne-esque "date-nut duff with clabbered sauce. People didn't quite know what it was. It was a bit of a dog until I changed the word *duff* to *pudding*. Then people got it." One can only guess how many customers know that clab-



A New Leaf at the Elms Brendan Walsh and his wife, Cris, look over some wild mushrooms. He was once a waiter at the restaurant.

PHOTOGRAPHED BY MELANIE ACEVEDO

LICENSED TO UNZ.ORG
ELECTRONIC REPRODUCTION PROHIBITED



Heritage foundation The Walsh brood learns the finer points of making a pandowdy crust in the Elms kitchen.

bered sauce is a *crème anglaise* made from sour cream. Pumpkin mousse with cranberry granité is planned for the Thanksgiving menu. And Walsh is also working on a red-flannel hash and a gratin of polenta with pumpkin and braised lamb. "There's going to be a lot of squash," he says; he is hitting up an organic farm in nearby North Salem for some of his produce. "They had some great names for things in the eighteenth century, and some fun ways of looking at food. But I'm also updating things with wood-grilling so there's a little of that southwestern influence, which is so near and dear to my heart."

Open only a few months, the Elms Restaurant & Tavern has been selected by John Mariani, the eminent food critic and author, as one of the top ten new restaurants in the nation this year. He evidently got a kick out of the shepherd's pie, with its chartreuse swirl of mashed potatoes, and the deep-dish pandowdy's maple-syrup-spiked filling and buttery crust.

Since the *New York Times* weighed in with its rating of "excellent," it's been difficult to secure a reservation on weekends, which are booked two to three weeks in advance. "I went to the country to escape media attention and spend more time with the kids," says Walsh, who didn't expect to be inundated this soon. "I want to look at this as a long-term project. I want this place to be a shining star. But I know there are also a lot of people who are obsessed with coming to see the latest place."

New England Dinner for Eight

Three-herb buttermilk
biscuits

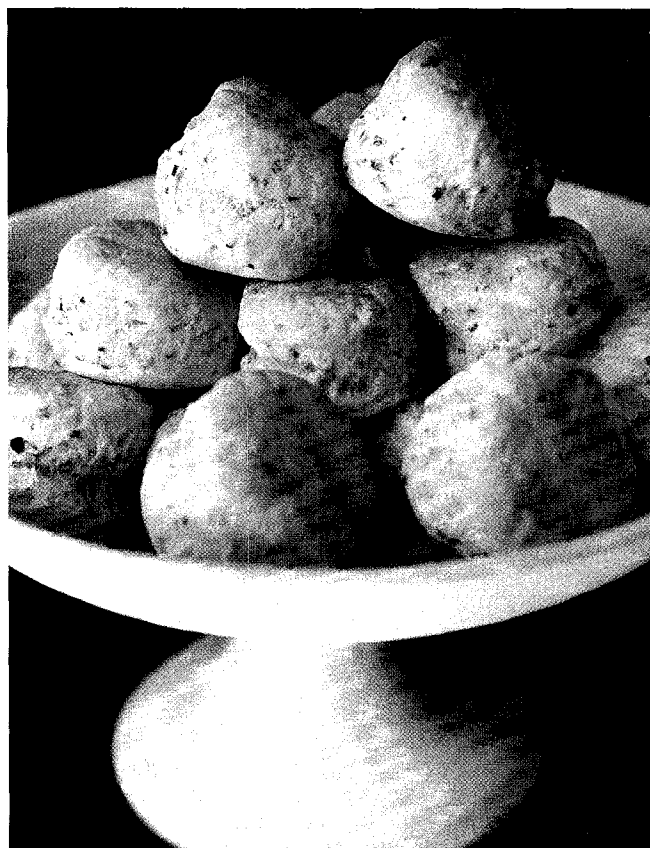
Lobster shepherd's pie

Roasted Cervena venison

Sweet-potato
spoon bread

Braised Swiss chard

Apple pandowdy



Herbal essence Biscuits speckled with rosemary, chives, and parsley.

© 1996 Wine Importers

YOU'RE NOT
INTIMIDATED BY
GARLIC & CORIANDER,

SO WHY DRINK A
WINE

THAT IS?

RIOTA
CUNE

CUNE Imperial, a full-bodied wine with rich, ripe fruit character from Spain's Rioja region. Not only isn't it intimidated by daring seasonings like garlic and coriander, it's their perfect complement. Here's to bold food!

WINES FROM



YOU'LL FIND RIOJA WINES AT THESE AND OTHER FINE RESTAURANTS:

NEW YORK

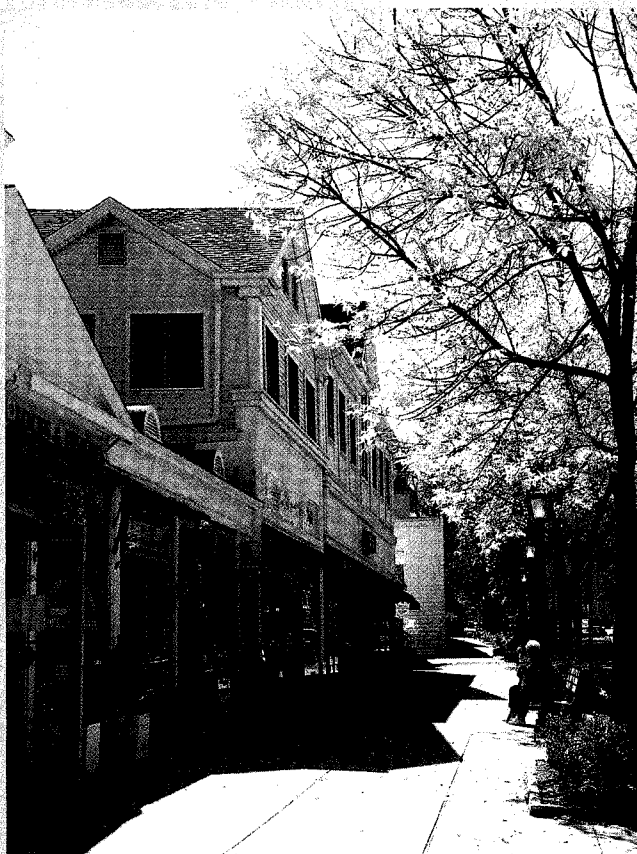
- | | |
|--|--|
| <i>Bolo</i> (212) 228-2200 | <i>Man Ray</i> (212) 627-4220 |
| <i>Cafe Crocodile</i> (212) 249-6619 | <i>March</i> (212) 754-6272 |
| <i>Cascabel</i> (212) 431-7300 | <i>Mary Ann's</i> (212) 633-0877 |
| <i>China Grill</i> (212) 333-7788 | <i>Matthew's</i> (212) 838-4343 |
| <i>El Faro</i> (212) 929-8210 | <i>Maz Mezcal</i> (212) 472-1599 |
| <i>Erizo</i> (212) 941-5811 | <i>Mesa Grill</i> (212) 807-7400 |
| <i>F.lli Ponte</i> (212) 226-4621 | <i>N</i> (212) 219-8856 |
| <i>First</i> (212) 674-3823 | <i>Olé</i> (212) 725-1953 |
| <i>Gotham Bar and Grill</i> (212) 620-4020 | <i>Patria</i> (212) 777-6211 |
| <i>Hudson River Club</i> (212) 786-1500 | <i>Restaurant Florent</i> (212) 989-5779 |
| <i>Il Buco</i> (212) 533-1932 | <i>Riodizio</i> (212) 529-1313 |
| <i>Ipanema</i> (212) 730-5848 | <i>Solera</i> (212) 644-1166 |
| <i>Judson Grill</i> (212) 582-5252 | <i>Sparks</i> (212) 687-4855 |
| <i>The Kiosk</i> (212) 535-6000 | <i>Toledo</i> (212) 696-5036 |
| <i>La Paella, East/West Village</i> (212) 627-3092 | <i>Union Square Cafe</i> (212) 243-4020 |
| <i>L'Ermitage</i> (212) 581-0777 | <i>Viceroy</i> (212) 633-8484 |
| <i>Lupa</i> (212) 343-1035 | <i>Windows on the World</i> (212) 938-1111 |
| <i>Malaga</i> (212) 737-7659 | <i>Zucca</i> (212) 741-1970 |

MIAMI

- | | |
|---|--|
| <i>Allioli Cafe</i> (305) 538-0553 | <i>Giacosa Restaurant</i> (305) 445-5858 |
| <i>Biscayne Wine Merchants</i> (305) 899-1997 | <i>Il Ristorante Biltmore</i> (305) 445-1926 |
| <i>Blue Door Restaurant</i> (305) 674-6400 | <i>Los Gallegos</i> (305) 266-7028 |
| <i>Casa Juancho</i> (305) 642-2452 | <i>Los Ranchos</i> (305) 229-7002 |
| <i>Casa Romero</i> (305) 624-9843 | <i>Mark's Place</i> (305) 893-6888 |
| <i>Chef Allen</i> (305) 935-2900 | <i>Paparazzi</i> (305) 531-3500 |
| <i>Christie's Restaurant</i> (305) 446-1400 | <i>Restaurant St. Michel</i> (305) 446-6572 |
| <i>Diego's Restaurant</i> (305) 448-2498 | <i>Ruth's Chris Steak House</i> (305) 949-0100 |
| <i>Don Shula's Hotel</i> (305) 820-8102 | <i>Victor's Cafe</i> (305) 445-1313 |
| <i>The Forge</i> (305) 538-8533 | |



Rioja wines come only from the Rioja region in Spain. Try one with your next adventurous meal.



It Takes a Village Left, Main Street in Ridgefield; right, tables set for shepherd's pie in the Elms Tavern.

worth the detour

Ridgefield was founded in 1708 and was the site of a heated Revolutionary War battle. A century later, the fashionable and famous descended in droves, seeking respite from New York City. They're still coming. Brendan and Cris Walsh suggest the following for a jaunt in their neck of Fairfield County:

- Life before strip malls: Historic Colonial houses and antiques and consignment stores line Ridgefield's Main Street. Ballard Park, opposite the Elms, is five acres of trees and manicured lawns.
- The Aldrich Museum of Contemporary Art, at 258 Main Street (203-438-4519), exhibits all manner of cutting-edge artists, and the sculpture garden is outstanding.
- See the British cannonball embedded in the timbers of the eighteenth-century

Keeler Tavern Museum (132 Main Street; 203-438-5485). Guided tours in period dress; Christmas luncheon and boutique December 10 to 14.

- Yellow Monkey Village, down Route 35 in Cross River, has an impressive selection of antiques, linens, and gifts.
- Connecticut's answer to Dean & DeLuca—Hay Day (21 Governor Street; 203-431-4400)—has free samples and its own newspaper.
- Bird-spotting (185 species have been recorded) at the Ward Pound Ridge Reservation, a 4,700-acre preserve with hiking trails and paved roads for cyclists; Route 121 South in Cross River.
- Weir Farm on Nod Hill Road (nineteenth-century landscape artist J. Alden Weir slept here) has exhibitions, lectures,

art workshops, and lots of other programs; it's Connecticut's only national park (203-834-1896).

- The Ridgefield Winter Antiques Show at the town's community center in Lounsbury House; November 22 to 24.
- Check out the M-60 tank at the Ridgefield Military Museum (29 Ramapoo Road; by appointment only; 203-438-3459) and all the hardware at the Military Museum of Southern New England (125 Park Avenue, Danbury; less than a mile from Exit 3 off I-84).
- Buy pumpkins, Indian corn, mums, gourds, and Christmas trees at Route 7's Covered Wagon farm stand (203-792-0898).
- Taste 1995's Seyval Blanc at North Salem Vineyard, fifteen minutes from Ridgefield (441 Hardscrabble Road; 914-669-5518).
- Stay in one of the two charming rooms above the Elms Restaurant & Tavern (there's a less attractive annex next door; 203-438-2541).

Bye-bye, American pie
Brendan Walsh's apple pandowdy.



the recipes

Brendan Walsh

THE ELMS RESTAURANT & TAVERN
RIDGEFIELD, CONNECTICUT

THREE-HERB BUTTERMILK BISCUITS

- 1½ cups cake flour
- ¾ cup bread flour, plus ½ cup for kneading
- 1 teaspoon salt
- 1 tablespoon sugar
- 1 tablespoon baking powder
- 8 tablespoons butter, cubed
- 4 tablespoons mixed fresh herbs (chives, rosemary, and parsley)
- 2 eggs
- 6 tablespoons milk
- 6 tablespoons buttermilk

Sift first five ingredients together into a bowl. Knead butter into mixture with fingers until it is the consistency of coarse meal. Stir in herbs. In a small bowl, beat 1 egg into the milk and buttermilk. Add to flour mixture, and quickly mix until combined. Flour work surface, and knead dough lightly. Refrigerate dough for 30 minutes. Preheat oven to 375 degrees. Beat remaining egg with 1 tablespoon water in a bowl; set aside. Roll dough out to a thickness of ½ inch on floured work surface. Brush excess flour from dough, and, using a 1½-inch-diameter ring, punch out biscuits. Place on a parchment-lined baking sheet; brush tops with egg wash. Bake for 15 minutes until tops turn golden. Serve within 3 hours. (*Makes about 24 biscuits.*)

LOBSTER SHEPHERD'S PIE

- 4 large potatoes, peeled and sliced 1 inch thick
- 1 cup chopped chives (lightly packed)
- 2 tablespoons olive oil
- 1 cup milk
- 8 tablespoons butter
- Salt and freshly ground white pepper
- 3 shallots, sliced
- 1 cup Madeira
- 1 cup white wine
- 1 stalk celery, sliced
- 1 bay leaf
- 1 teaspoon black peppercorns
- 2 1½-pound lobsters
- ¼ cup flour
- ½ cup finely diced onion
- ½ cup each ¼-inch-diced carrot, celery, and celery root
- ¼ cup heavy cream
- ¼ cup frozen peas, blanched

In a saucepan, boil potatoes in salted water for about 20 minutes or until soft. Strain, and put through a food mill. In a blender, purée chives and oil. Bring milk and 2 table-

spoons butter to a boil in a saucepan; stir into potatoes. Add chive purée, mixing well. Salt and pepper to taste. Keep bowl warm over a saucepan of hot water.

In a stockpot, bring shallots, Madeira, white wine, celery, bay leaf, and peppercorns to a boil; add lobsters. Simmer for 15 minutes, covered. Remove lobsters from pot, and drop into cold water. When lobsters are cool, place in a pan and remove meat. Reserve all meat, shells, and juices, discarding any roe. Chop meat into ¾-inch chunks. Crush shells and toss into poaching liquid with reserved juices; simmer for 15 minutes. Strain, and reduce liquid to 1 pint. Mix flour and 4 tablespoons butter in a saucepan; cook over low heat for 5 minutes, taking care not to brown the flour. Add reduced liquid to roux, and cook for 10 minutes, or until creamy.

Preheat oven to 500 degrees. Sweat onion, carrot, and celery in remaining butter for 4 to 5 minutes over a low flame in a second saucepan. Add celery root; sauté for 2 minutes. Add lobster sauce and cream to vegetables; cook for 10 minutes or until vegetables are just tender. Add meat and peas. Ladle mixture into eight 5-ounce ramekins. Place hot chive potatoes into a pastry bag with a star tip, and cover lobster mixture, finishing each with a peaked center (or shape with a fork). Bake for about 5 minutes, until tops start to brown.

ROASTED CERVENA VENISON

- 5 bay leaves, crushed
- 4 tablespoons black peppercorns
- 2 tablespoons dried thyme
- ½ cup maple syrup
- 1 head of garlic, sliced
- 2 shallots, finely sliced
- 3½-to-4-pound loin of venison
- Salt and freshly ground black pepper
- ¼ cup olive oil
- 2 cups veal or chicken stock
- 1 cup red wine (preferably Zinfandel)

Mix first six ingredients together in a bowl. Add venison and marinate in refrigerator for 24 to 48 hours. Preheat oven to 500 degrees. Remove excess marinade from venison and reserve. Season meat with salt and pepper. Heat oil in skillet over high heat; when hot, sear venison on all sides. Cook in roasting pan for 10 to 15 minutes (internal temperature 120 degrees).

Meanwhile, deglaze skillet with stock, wine, and ¼ of the reserved marinade. Skim off excess fat and discard. Reduce to ½ cup, strain, and season to taste. Remove meat from oven and let sit for 10 minutes. Carve venison into ½-inch-thick slices, serving with a spoonful of the reduced sauce.

SWEET-POTATO SPOON BREAD

- 2 tablespoons butter
- 2 cups milk
- ¾ cup yellow cornmeal
- 1½ cups cooked-sweet-potato purée

- 1 teaspoon salt
- 2 eggs, separated
- 1 cup cream
- 1½ tablespoons honey
- Pinch of cloves
- ¼ teaspoon cinnamon
- ¼ teaspoon freshly ground black pepper

Preheat oven to 375 degrees. In a saucepan, bring butter and milk to a boil. Lower heat and slowly add cornmeal, stirring continuously; take care not to let it get lumpy. Cook for 3 minutes, or until thick. Remove from heat. Stir in purée and salt. Add egg yolks and remaining ingredients; mix well. Beat egg whites until fluffy; fold into mixture and pour into a buttered 2-quart casserole. Bake for 25 minutes or until set. Remove from oven and allow to set fully for 8 minutes.

APPLE PANDOWDY

Pâte sucrée (crust):

- 1½ cups cake flour, plus ¼ cup for dusting work surface
- ½ cup all-purpose flour
- 1 teaspoon salt
- 2 teaspoons baking powder
- 1¼ cups unsalted butter
- ½ cup sugar
- 2 teaspoons lemon zest
- 2 teaspoons vanilla extract
- 2 eggs
- 1 egg yolk

(Sift flours, salt, and baking powder together in a bowl. In another bowl, beat butter, sugar, zest, and vanilla until combined. One by one, beat in eggs and egg yolk. Add dry ingredients and mix well—the dough will be sticky at this stage. Place on parchment paper, flatten until 1 inch thick, and chill for 2 hours until firm but pliable.)

- ½ cup maple syrup
- ½ cup white wine
- ¼ cup brown sugar
- ¼ cup sugar
- 2 teaspoons vanilla extract
- 2 tablespoons butter
- 2 teaspoons cinnamon
- 2 teaspoons nutmeg
- 14 Granny Smith apples, peeled, cored, and sliced ¼ inch thick
- ½ cup golden raisins
- ¼ cup chopped toasted pecans
- 1 egg, beaten with a splash of water

Preheat oven to 375 degrees. Combine first eight ingredients and two thirds of the sliced apples in a heavy-bottomed saucepan, simmering over medium heat until apples soften. Remove from heat; stir in raisins, pecans, and remaining apples. Fill eight 6-inch pie pans (or one 10-inch) with apple mixture; brush edges with egg wash. Roll pâte sucrée out ¼-inch thick and seal over apple mixture, trimming off excess. Cut a small slit in the middle of the pie; brush top with egg wash. Bake 20 to 25 minutes, or until top is golden brown.

holiday cheat sheet

Hosting Thanksgiving at your place doesn't have to be a nightmare—in fact, you don't even have to cook. A guide to the city's best takeout options.

SOME PEOPLE REALLY like cooking Thanksgiving dinner, and more power to them. But there's nothing wrong with taking the easy way out. What follows is a list of some of the city's best turkeys for hire, selected after an exhaustive *New York* taste test. All prices are based on dinner for eight. Most of these establishments will alter the menu to your taste.

1. VINEGAR FACTORY—431 East 91st Street (987-0885). With a better-than-average presentation and consistently high quality all around, Vinegar Factory is our runaway favorite. The nicely colored, well-seasoned ten-to-twelve-pound roasted free-range turkey is served with pan-juice gravy that has an amazingly authentic flavor. Also included: A pumpkin-and-butter-nut-squash soup; bread stuffing with crisp celery and herbs; corn-bread-with-dried-fruit stuffing; tart cranberry sauce; mashed potatoes; glazed Brussels sprouts and pearl onions; rich, sweet sage-roasted beets; glazed acorn squash; old-fashioned spicy pumpkin pie; and cranberry bread pudding. Dinner for eight costs \$211. Orders for extra-large organic turkeys by November 21; otherwise, last-minute orders can be fulfilled up until 9 P.M. on November 27. Free delivery above 59th Street.

2. FLAVORS—8 West 18th Street (647-1234). The turkey here is gorgeous: a deep-mahogany maple-glazed fifteen-pound free-range. And it tastes good too—very moist, with a rich sherry-pan gravy. Also included: Butternut-squash-and-apple soup with toasted pumpkin seeds; traditional country-sausage-with-apple stuffing and corn-bread-with-wild-mushroom stuffing; a nicely zingy wild rice with sun-dried cherries, orange zest, and scallions; Brussels sprouts with walnut butter; creamy spiced bourbon-sweet-potato purée; a choice of two pies. Price: \$256. All orders must be placed by November 25; pickup November 27 from 10:30 A.M. to 6 P.M.

3. LE CHANTILLY—106 East 57th Street (751-2931). Three-star chef David Ruggerio's nontraditional gourmet turkey dinner is for those who aren't enchanted with the folksier aspects of Thanksgiving cuisine. The organic, eight-pound turkey is rubbed with coriander and other spices, then accented by a tomato-sweet-

ened gravy. Also included: Wild-mushroom soup with sourdough-herb croutons; chestnut stuffing; cranberry-and-quince chutney; candied yams; braised endive; fresh garden peas with a chiffonade of lettuce and smoked bacon. The individual chocolate-polenta puddings with crème anglaise are particularly winning. The meal is \$256; 48 hours' notice. Pickup Thanksgiving Day; delivery available for an extra charge.

4. FAIRWAY—2127 Broadway, near 74th Street (595-1888; ask for Mark), or 2328 Twelfth Avenue, at 133rd Street (234-3750; ask for Jim). The all-natural Wampler Longacre turkey rubbed with rosemary, sage, and thyme is perfectly fine, but it's the side dishes that are really worthwhile here. The meal includes butternut-squash soup; chestnut-with-sweet-Italian-sausage stuffing; traditional bread stuffing with fresh herbs and mushrooms; cranberry-and-orange relish; rosemary-roasted potatoes; sweet-potato-and-apple purée; green beans with slivered almonds; honey-glazed carrots; roasted root vegetables; and harvest pie and three-berry pie. Dinner for eight is \$145. Orders must be placed by 5 P.M. November 25; pickup from the uptown location Thanksgiving Day; free delivery in some areas.

5. CULINARY ADVENTURES—1030 Third Avenue, at 61st Street (838-4343). Those interested in going a slightly un-



Food styling by Elizabeth Hassberg; prop styling by Michael Todd Boyer; platter from Simon Pearce.

Get



The Winter Forecast You Can Plan On

TV Guide's second-season report
calls for bright new shows, brilliant
plot twists, beaming newcomers
and the most accurate predictions
in the industry.

Conditions are perfect. Call Publisher Suzanne Grimes at 212/852-7318 to run in the best climate possible.

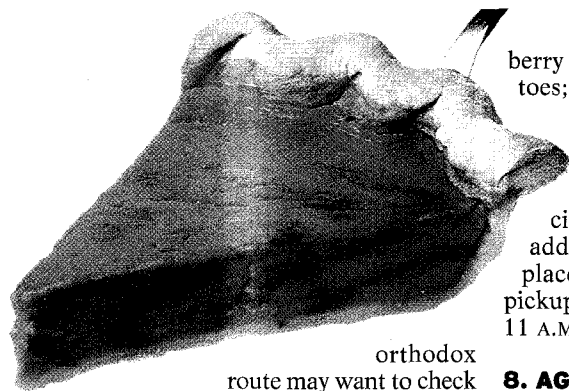
TV Guide's Winter Preview Issue

Issue Date **January 11**

Space Close **December 14**



Get Inside. TV Guide.™



orthodox route may want to check out this Moroccan Thanksgiving dinner by Matthew Kenney. A cardamom-and-honey-glazed eight-to-twelve-pound turkey cooked with mirepoix vegetables is delivered with basting sauce for reheating. Also included: dried-fruit stuffing; rosemary-spiked gravy; cranberry-pecan chutney; cardamom-nutmeg-cinnamon-spiced sweet potatoes; butter-and-olive-oil whipped potatoes; confit of fennel with chestnuts and walnuts; Moroccan spiced carrots with black olives; a twelve-inch cranberry-pear upside-down cake. \$240 for eight; \$40 per additional person, no first course included. Orders must be placed by 6 P.M. November 26; pickup Thanksgiving Day from 9 A.M. to noon.

6. DEAN & DELUCA—560 Broadway, at Prince Street (226-6800, extension 268). The SoHo specialty emporium offers an herb-roasted twelve-to-fourteen-pound Vermont free-range turkey. Also included: Choice of cream-of-celeriac soup or shrimp-and-corn chowder; wild-mushroom gravy; duck-sausage, chestnut, and sage stuffing; apple, mint, and wild-rice stuffing; cranberries with pears and dried fruits; Savoy-cabbage-and-leek tart with picholine olives; sweet-potato brown Betty; whipped Idaho potatoes; baked acorn squash with Vermont maple syrup; haricots verts with julienned peppers; pumpkin and pecan pies. Price: \$300. Orders guaranteed if placed before 5 P.M. November 25. Pickup November 27 until 8 P.M.; delivery available for an extra charge.

7. HALCYON in the Rihga Royal Hotel—151 West 54th Street, (468-8888). This turkey comes not only with illustrated carving instructions and a well-sharpened carving knife and fork, but a chefs' hot-line number as well. It's also a great deal for the money. The turkey is a moist twelve-to-fourteen-pound fresh roasted Pennsylvania bird with spinach and garlic stuffed between the breast and the skin. Also included: Hors d'oeuvre of crudités with two dips and a cheese platter; four salads, including wild-rice-and-smoked-duck and ratatouille; giblet gravy; green-apple, sausage, and chestnut stuffing; fresh cran-

berry sauce; glazed yams; mashed potatoes; a medley of root vegetables; assorted rolls and corn bread; a choice of two freshly baked pies; and finally, for a nice seasonal touch, a jug of fresh apple cider. Price: \$195 for eight; \$25 per additional person. Orders must be placed within 72 hours of pickup; pickup noon to 6 P.M. November 27 or 11 A.M. to 3 P.M. Thanksgiving Day.

8. AGATA & VALENTINA—1505 First Avenue, at 79th Street (452-0690). A juicy, deep-brown Murray's fifteen-pound turkey; choice of roasted autumn squash or wild-mushroom-barley soup; wild-rice stuffing with chestnuts, homemade sausage, and shiitake mushrooms; and cranberry sauce with orange juice. Vegetarians in the group will be pleased by the inclusion of a wild-mushroom-and-spinach lasagna. Also included are baked sweet potatoes with Granny Smith apples; roasted Brussels sprouts with pancetta, Parmigiano-Reggiano, and white-truffle oil; and a choice of two of these desserts: apple tart, cognac-pumpkin cheesecake, or traditional pies. Price: \$250. Orders must be placed by November 25; no deliveries November 27 but pickups until 8 P.M.

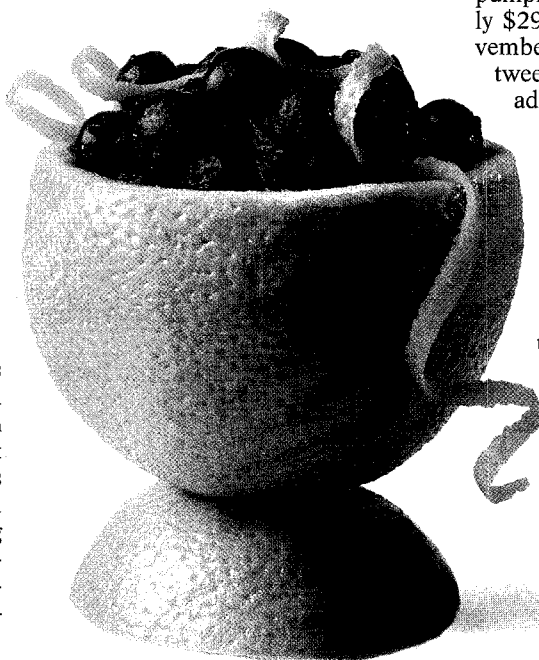
9. GRACE'S MARKETPLACE—1237 Third Avenue, at 71st Street (737-0600). A nice roasted ten-pound turkey with gravy; wild-mushroom soup; mesclun salad with goat cheese; cornbread stuffing with walnuts and raisins; acorn-squash halves with cranberries; glazed yams; sautéed spinach; cranberry conserve; creamy rice pudding with cranberries; apple pie. Price: \$259. Orders must be placed by 5 P.M. November 23;

pick up by November 27; delivery in Manhattan for an additional \$15.

10. GOOD & PLENTY—410 West 43rd Street (268-4385). This turkey, with its deep-brown color and not-off-the-assembly-line flavor, could easily pass for homemade. Also included: a choice of wild-mushroom-and-barley soup or corn-and-vegetable chowder with ham; a choice of savory sausage, prune, and brioche stuffing or homemade-corn-bread, apple, and currant stuffing; cranberry relish; maple-walnut sweet potatoes; mashed Yukon Gold potatoes with scallions; two vegetables from a choice of basil corn pudding, creamed spinach, roasted barley with red onion and grapes, maple-walnut-roasted Brussels sprouts with peppers and roasted onion, or butternut squash with roasted tomatoes; two desserts from a list that includes upside-down pear cake, Key-lime pie, and flan. Price: \$280. A limited number of orders for whole turkeys accepted until November 25; pickup November 27 and Thanksgiving Day 10 A.M. to 2 P.M.; a limited number of deliveries both days for an extra charge.

11. WORD OF MOUTH—1012 Lexington Avenue, near 72nd Street (734-9483). Thanksgiving dinner here means roast capons—a perfect choice for smaller affairs where a huge roast turkey would be overkill. Also included: A choice of mushroom-barley or curried-acorn-squash soup; bread, apple, prune, and sausage stuffing or corn-bread stuffing with ham, mushrooms, celery, and spicy chilies; herb-giblet gravy; whole-cranberry sauce; corn pudding; creamed spinach; vegetable melange; sweet-potato purée; scalloped potatoes with leeks; cranberry bread; corn bread; apple pie or pumpkin-praline pie. Price: approximately \$290. Orders must be placed by November 25; pickup November 27 between noon and 7 P.M.; delivery for an additional charge.

12. FISCHER BROTHERS & LESLIE—230 West 72nd Street (787-1715). An appealing and kosher meal. Choose between a ten-to-twelve pound roasted free-range turkey with a celery-bread stuffing, or a rotisserie-cooked turkey seasoned with dry spices. Also included: Potato-leek or chicken soup with matzo balls; cranberry relish; potato latkes; sweet potatoes mashed with onion and pepper; steamed broccoli or cauliflower; Israeli salad; challah. Price: \$135, not including dessert. Orders must be placed by November 22; pickup November 27.





You either have it

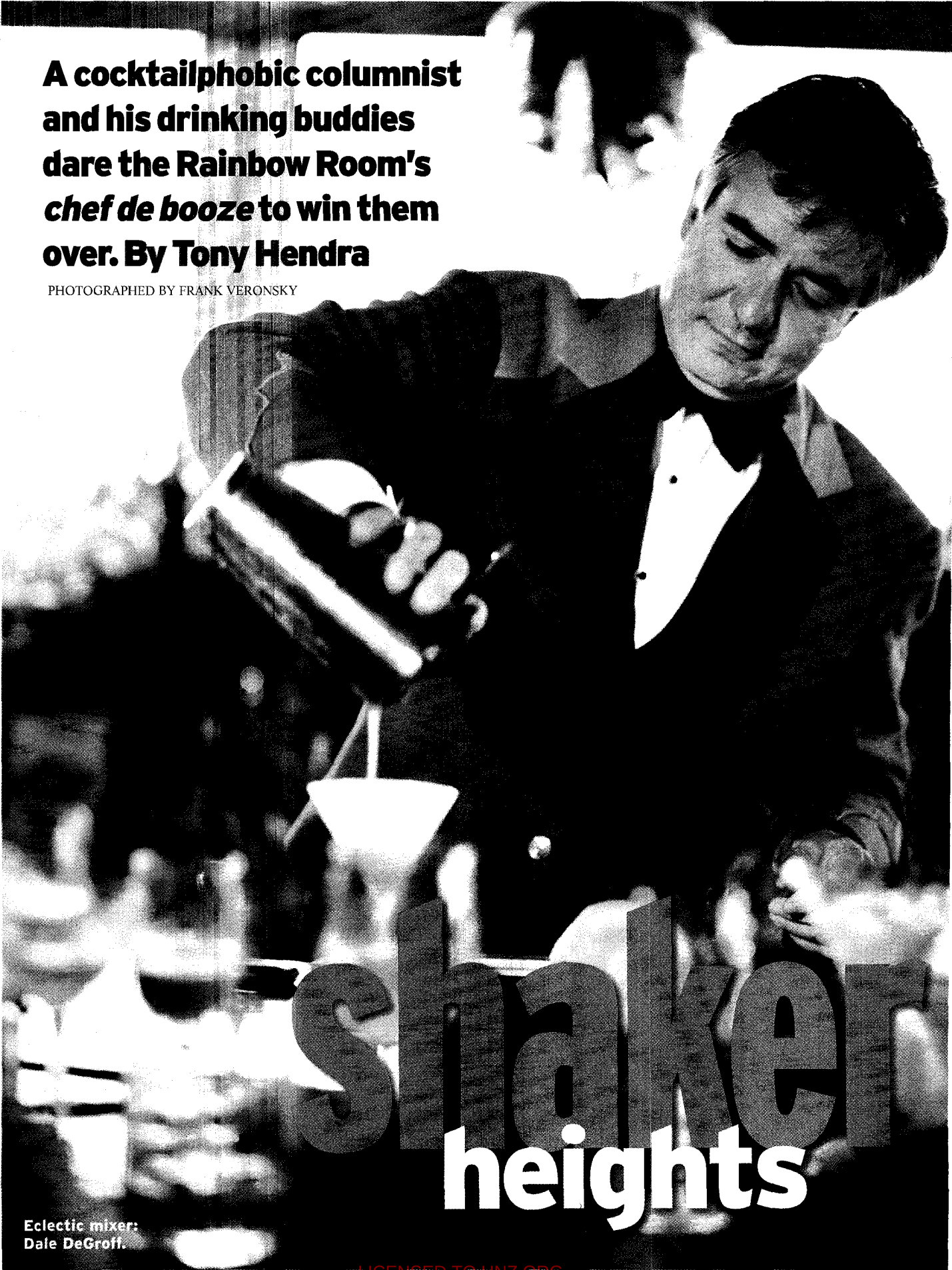
or you don't

Visit the Chivas Regal web site at
<http://www.careertoolbox.com>

Those who appreciate quality
enjoy it responsibly

**A cocktailphobic columnist
and his drinking buddies
dare the Rainbow Room's
chef de booze to win them
over. By Tony Hendra**

PHOTOGRAPHED BY FRANK VERONSKY

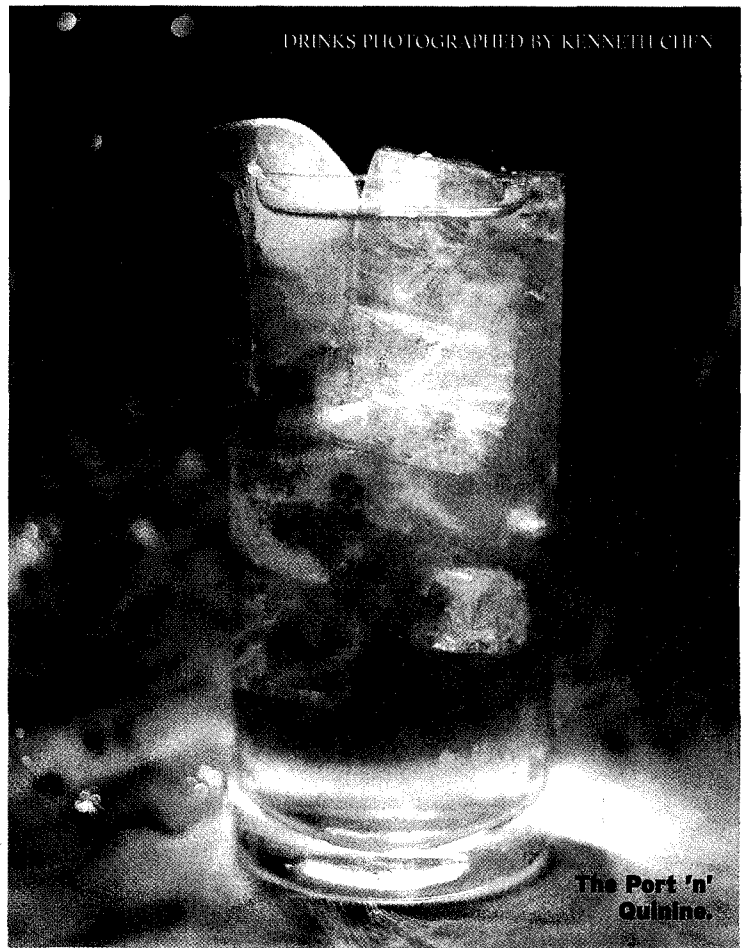


Shaker heights

Eclectic mixer:
Dale DeGroff.

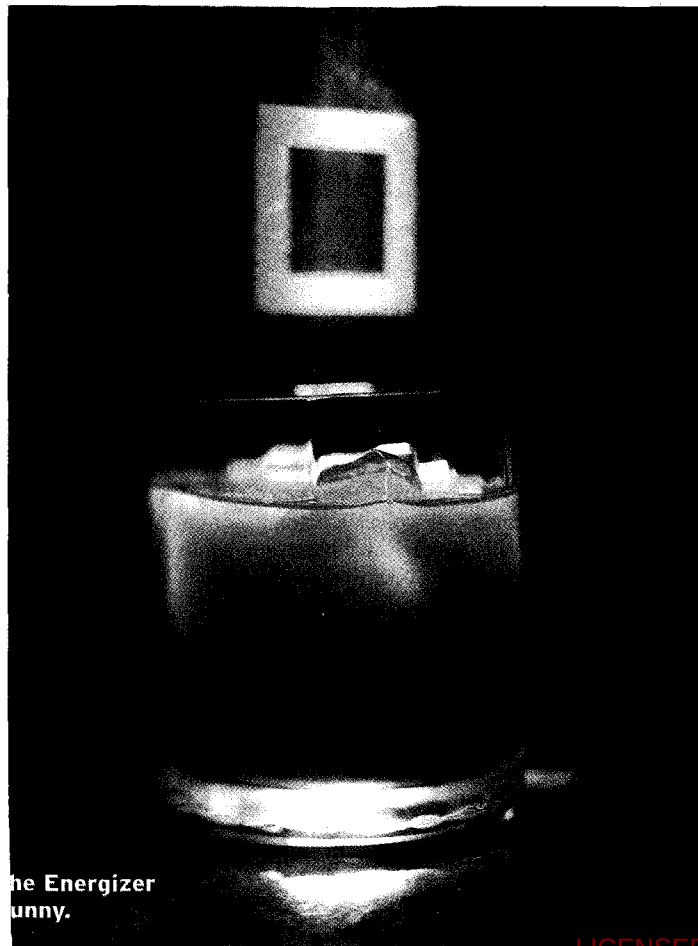


The Old
father
Hubbard.

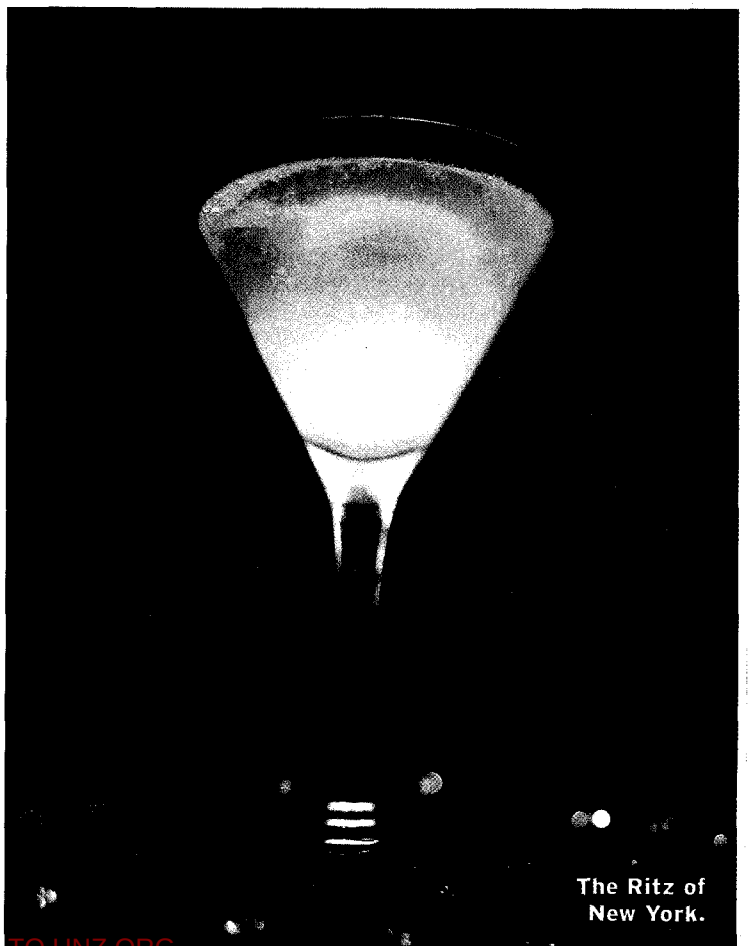


DRINKS PHOTOGRAPHED BY KENNETH CHEN

The Port 'n'
Quinine.



The Energizer
funny.



The Ritz of
New York.

COCKTAILS MAKE ME NERVOUS. IT ISN'T THEIR strength, or even their tendency to megafruitiness (cocktails, a donnish friend once remarked, are an expense of spirit in a waste of jam). No, my trepidation springs from a milestone experience I had one night in 1968.

I'd recently made the acquaintance of Richard Harris, at a splendid Irish saloon called "Himself" run by Malachy McCourt around the corner from Elaine's. (It should be noted that Mr. Harris and, indeed, Mr. McCourt have long since taken the pledge.) In his cups, Mr. Harris was, er, forceful; on this particular night he had become incensed that I'd attended Cambridge on a government scholarship. He reasoned that I should've stayed in the U.K. to plow this investment back into the nation's glorious socialist future instead of coming to New York and competing with working-class lads like him for the relatively finite resources of Anglophilia. This thesis quickly became a challenge that he could drink a Cambridge man under the table. Physical combat with the terrifying Mr. Harris was out of the question, but this I could handle. The chosen weapons were stingers at two paces. A stinger—one ounce of brandy and half an ounce of white crème de menthe over ice—is an ancient New York cocktail of seductive potency. I recall little of the night except that it ended with Harris and me rolling in the sawdust of some other saloon. Witnesses were unable to decide whether we were embracing in manly agape or trying to bite each other's ears off. Perhaps both.

What I do remember is the hangover. My brain was being eaten by huge saber-tooth tapeworms. My body had, unnoticed by me, expired. I lay undead, incapable of sleep or motion, for about twelve hours, and vowed never again to drink something with more than one kind of alcohol in it. Since then, cocktails and I have kept an arm's-length relationship.

Pre-millennial New York, however, has revived cocktails with a vengeance. A conscientious ethanol correspondent ought to be on top of this; but I remained nervous. Best solution: Find the finest cocktailist in Manhattan and challenge him or her to convince me otherwise.

Dale DeGroff is widely regarded as Manhattan's premier mixologist. His pre-eminence is mostly due to word of mouth—there is no Board of Standards for cocktails, or a consensus of geeks as there is for wine and beer. He holds court at the gloriously named Promenade Bar in the Rainbow Room, where he is the unappetizingly named Beverage Manager. I visited him a few weeks ago, taking with me three other skeptics: master palate Anne Rosenzweig, chef-owner of Arcadia and the Lobster Club; Alex Hargrave of Hargrave Vineyard in Long Island, who not only makes the North Fork's most elegant wines but despises spirits; and Candace Bushnell, who frequently studies the effects of ethanol on the human libido for her New York *Observer* column, "Sex and the City," recently anthologized in an Atlantic Monthly Press book of the same name.

The DeGroff challenge was in three parts. Round One: Make a palatable cocktail from the challengers' least favorite booze. Round Two: Ditto for each challenger's secret fluid hankering. Round Three: Make anything we wanted, however outré or repellent.

Round One. Bushnell loathes cognac. DeGroff builds a base of Cointreau, cognac, lemon juice, and maraschino liqueur, adding 4 ounces of champagne. He tops it off by flaming a piece of orange peel over it, squeezing the peel sharply between thumb and forefinger into a lit match. It's a brilliant trick which sprays slightly burnt orange oil across the surface. Bushnell is impressed ("I'd serve this and no one would want dinner. The whole point of

cocktails"). Despite his prejudice, Hargrave likes it, and christens it a Hawaiian Gimlet Fire Extinguisher. It's actually a DeGroff special called the Ritz of New York. Score one for the mixologist.

Hargrave hates gin the most. ("It goes to a place in my brain that says, 'You're dead.'") While DeGroff muddles, or gently pounds, fresh mint, Angostura and Peychaud's bitters, and lemon juice in a glass, Hargrave observes that the botanical term for mint is *Labiatae*, thus introducing an unseemly note of salaciousness into the proceedings. (Bushnell: "The pleasure of knowing that depends on who's consuming the drink.") DeGroff now adds a dash of sweet vermouth, orange juice, and two ounces of Tanqueray and stirs. I love it, but the vote is 3 to 1 against. Score one for the skeptics.

Rosenzweig can't stand anise ("If you're chewing a Good & Plenty at twenty feet, I have to leave the room"). DeGroff builds a nineteenth-century baby called a Sazerac. Chef Rosenzweig is delighted. Surprisingly, Hargrave agrees. Bushnell gags. To me, it seems at best something that might cure an upper-respiratory infection. DeGroff adds an ounce of cognac, which the original seventeenth-century recipe called for, and it's transformed. Another—hard-fought—win for DeGroff.

My aversion is grappa. DeGroff is genuinely stumped but



That glassy look: "That's our mind you're looking at, laid out on the bar," our panel (from left: Hargrave, Rosenzweig, the author, and Bushnell) tells DeGroff.

comes through with another entirely new and sublime cocktail. The nose is like a fresh-cut meadow; the mouth puckery with fruit, the grappa distinct but tamed. The secret ingredient is passion-fruit purée bound to the grappa with a dash of apricot liqueur. Bushnell names it the Sex and the City Special. Round One goes to DeGroff, 3 to 1.

Round Two. Bushnell's secret hang-up is plum wine. DeGroff goes to work. I ask the origin of the word *cocktail*. His favorite theory—there are many—involves a colonial inn in Westchester, frequented by Loyalists and Revolutionaries, whose proprietor, Betsy Flanagan, would put a cock's tail feather in the drinks of the latter so they'd know one another. I wonder aloud why you'd put the ass feather of a chicken into your *friend's* drink. I am ignored.

DeGroff's creation is a plum-wine flip: plum wine, half a shot of brandy, and the yolk of an egg. (Bushnell: "Salmonella!" Rosenzweig: "They don't send those kind of eggs to the Rainbow Room.") But no one likes it. (Hargrave: "When was the last time someone came in and demanded one of these?" Rosenzweig: "I'd serve it to Midwesterners at lunch at Christmas.") A score for the challengers.

Hargrave hankers for carrot juice. He thinks Cointreau might go with it, but whatever DeGroff creates, (Continued on page 86)

the recipes

EACH MAKES ONE DRINK.

RITZ OF NEW YORK

½ ounce (1 tablespoon) Cointreau
 ½ ounce (1 tablespoon) cognac
 ¼ ounce (1½ teaspoons) lemon juice
 ¼ ounce (1½ teaspoons) maraschino
 liqueur
 4 ounces (8 tablespoons) champagne
 1-inch-long piece orange peel

Stir first four ingredients together; add champagne.

Flame orange peel by squeezing sharply between thumb and forefinger into a lit match to spray oil across surface. Toss peel into drink.

SAZERAC

Dash of Ricard or Pernod
 3 dashes Peychaud's bitters
 3 dashes Angostura bitters
 ¼ teaspoon sugar
 1 ounce (2 tablespoons) bourbon
 1 ounce (2 tablespoons) cognac
 Garnish: lemon zest

In an old-fashioned glass, swirl Ricard or Pernod to coat; discard residue. Add bitters, sugar, bourbon, and cognac. Stir gently with ice; strain into glass; garnish with lemon zest.

SEX AND THE CITY SPECIAL

2 ounces (4 tablespoons) passion-fruit
 purée
 1 ounce (2 tablespoons) sugar
 Dash of apricot liqueur
 1 ounce (2 tablespoons) grappa

Stir ingredients with two ice cubes and strain into wine glass.

Note: Canned passion-fruit nectar may be substituted for purée. If you do so, use only ½ ounce of sugar.

PLUM WINE FLIP

1 ounce (2 tablespoons) plum wine
 1 ounce (2 tablespoons) cognac
 Yolk of one egg

Shake ingredients together very thoroughly, with two or three ice cubes, until egg emulsifies. Strain into sherry glass.

What To Do When The Invitation Says "Formal" And You're Not.

Relax, we've got everything you need to pull through.

We have hundreds of quality American, European and Italian tuxedos. Sizes

\$230-\$440

3RD FLOOR

36 short to 50

extra long. Also

a large selection of accessories, including shoes.

We'll make sure you look so great nobody would ever guess you're really just a T-shirt and jeans guy.



EXPERT ALTERATIONS

CUFF LINKS

MOE GINSBURG
 MEN'S BETTER CLOTHING

WE SHIP UPS

BLACK TIES

162 FIFTH AVE. AT 21ST ST., NYC. (212) 242-3482. M-F 9:30 AM-7 PM, THURS. UNTIL 8 PM.
 SAT. & SUN. 9:30 AM-6 PM. WE WELCOME MOE GINSBURG CHARGE, AMEX, MC, VISA, AND DISCOVER.

For The Young At Heart Who Wish They Had The Face To Go With It.

If the person you see in the mirror looks older than the person you feel like inside, we'd like to help you change that.

Our skilled, board-certified plastic surgeon can make you look years younger with the latest procedures for faces, eyelids, necks and



foreheads. Or with chemical peels or collagen injections—all at affordable prices.

So call us at (212)472-3300 for a free consultation with our caring, experienced

plastic surgeon. And let us expose the inner you.

Constructive SurgerySM

110 East 66th St., New York, NY (212) 472-3300

© 1995 Office Management Systems Inc.

*"Imaginative
contemporary food"*

1996 Zagat Survey

Breakfast Lunch Dinner

Afternoon Tea Brunch

Prix-Fixe Lunch \$19.96

Pre-Theatre Dinner \$28



MARK'S

RESTAURANT & BAR

MADISON AVENUE AT EAST 77TH ST.

212-879-1864

R E S T I V O
R I S T O R A N T E

209 Seventh Avenue (at 22 Street)

New York City 10011

212 366 4133

**"DINE AND DANCE THE NIGHT
AWAY AT THE HIDEAWAY!"**

Since
1954

Hideaway

37th Street

- Fine Italian Cuisine
- Live Music & Dancing
(No Cover Charge)

32 W. 37th St.
(bet 5th & 6th Aves)
(212) 947-8940

World Wildlife Fund



1-800-CALL-WWF

ENERGIZER BUNNY

½ cup chilled carrot juice
2 ounces (4 tablespoons) Cointreau

Serve in tumbler over ice.

MUD AND BLOOD

2 ounces (4 tablespoons) carrot juice
2 ounces (4 tablespoons) beef broth
2 ounces (4 tablespoons) orange juice
Dash of Tabasco sauce
Dash of Worcestershire sauce
2 ounces (4 tablespoons) Stolichnaya
Pertsovka

Shake with ice; strain into glass.

LACTOSE INTOLERANCE

2 ounces (4 tablespoons) orange juice
2 ounces (4 tablespoons) whole milk
¼ ounce (1½ teaspoons) pimento (Ja-
maican allspice) liqueur
1½ ounces (3 tablespoons) Bacardi spiced
rum
1 teaspoon instant-dissolving sugar
Garnish: grated nutmeg

Shake briskly with ice; strain into glass.
(Stir if drink starts to separate.) Sprinkle
with nutmeg.

OLD MOTHER HUBBARD

½ ounce (1 tablespoon) Rose's lime juice
½ ounce (1 tablespoon) Harveys Bristol

Cream sherry
12 oz. bottle Bass Ale

Stir first two ingredients in a pilsner
glass. Top with Bass Ale.

PLEASE EXCITE ME

3 or 4 fresh mint leaves
¼ lime, cut in half
¼ teaspoon instant-dissolving sugar
2 ounces (4 tablespoons) Ocean Spray
cranberry juice
2 ounces (4 tablespoons) Absolut vodka
¼ ounce (1½ teaspoons) Sauza Tres Gen-
eraciones tequila

Muddle (gently pound) mint leaves, lime
chunks, and sugar in a tumbler. Add juice,
vodka, and ice. Float tequila on surface.

**PORT 'N' QUININE
(WILL I GET GOUT?)**

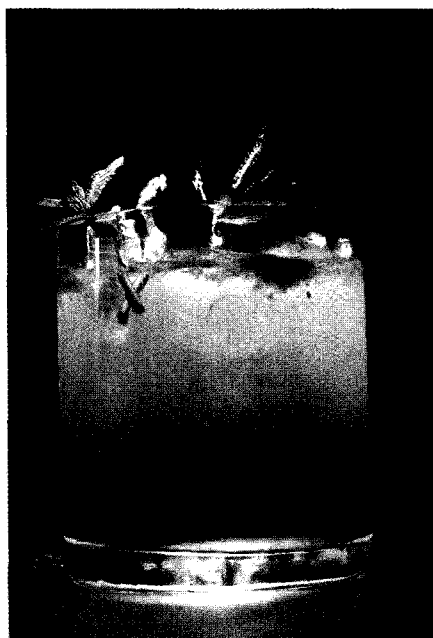
2 ounces (4 tablespoons) Graham's ten-
year tawny port
4 ounces (8 tablespoons) Seagram's ton-
ic water

Stir and serve over ice.

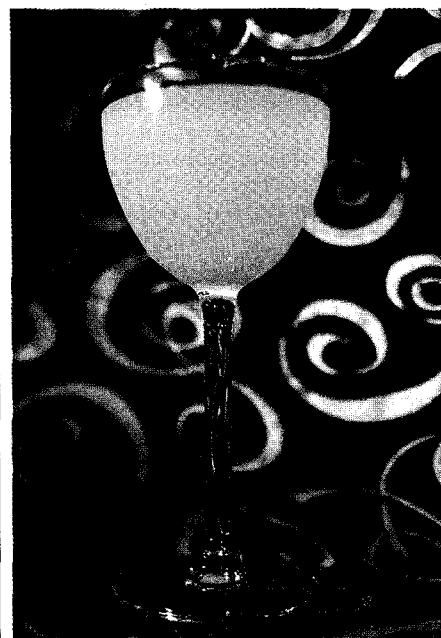
**DALE'S ABSOLUTELY GUARANTEED
APHRODISIAC**

2 ounces (4 tablespoons) Grand Marnier
2 ounces (4 tablespoons) Toucano cachaça

Stir Grand Marnier and cachaça and
serve straight up in a wine glass.

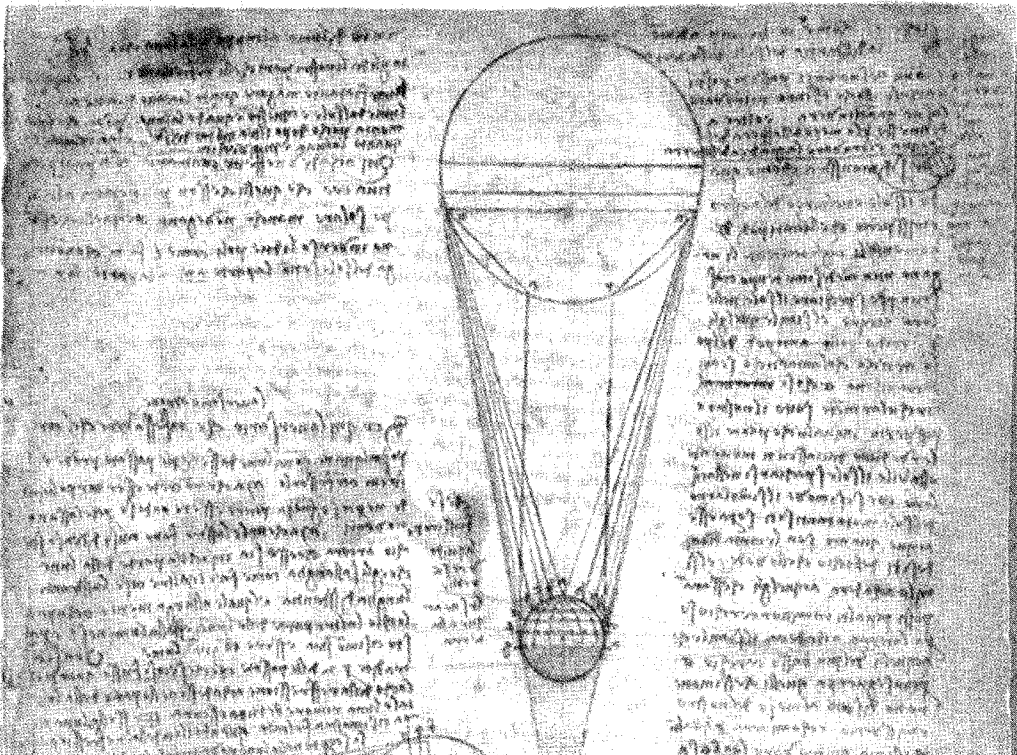


The Please Excite Me.



The Sex and the City Special.

Photograph by Kenneth Chen.



The art of science by Leonardo da Vinci

Discover Leonardo da Vinci's rare and brilliant scientific manuscript,
in which every page reveals intimate observations of the natural world.
The movement of water. The mysteries of the moon. The substance of light.
A 500-year-old treasure of science from the hand of Leonardo.

Leonardo's Codex Leicester: A Masterpiece of Science
October 26, 1996 – January 1, 1997

Principal sponsorship of this exhibition is provided by Merrill Lynch.

American Museum of Natural History

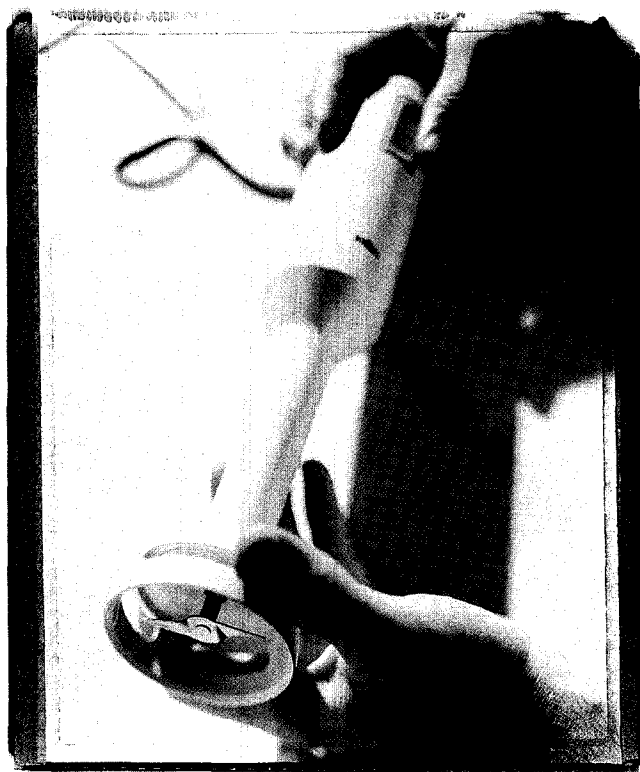
Central Park West at 79th Street, New York 212-769-5100

On the internet, <http://www.amnh.org>

LICENSED TO UNZ.ORG
ELECTRONIC REPRODUCTION PROHIBITED

their favorite things

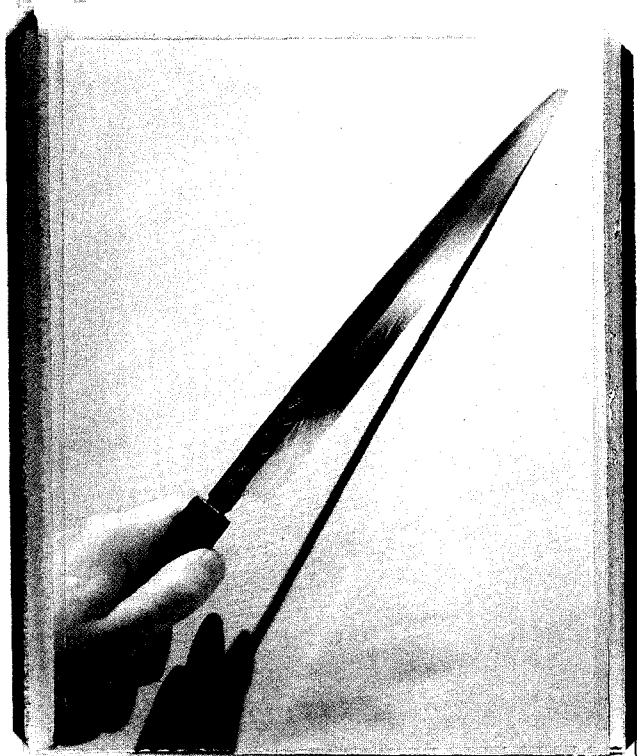
Thirteen of the city's master chefs talk about the tools they can't live without—from humble spatula to electric coffee grinder (it beats a mortar and pestle).



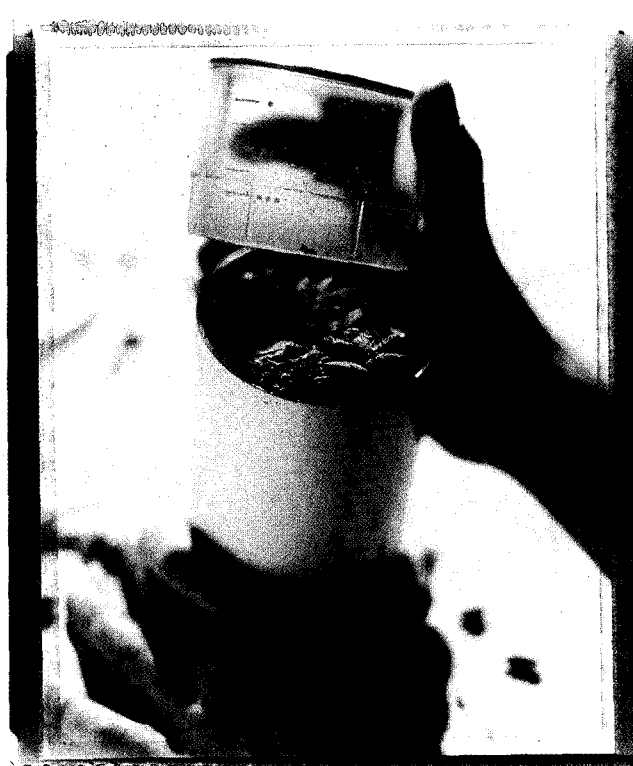
Alfred Portale, Gotham Bar and Grill: Braun Handblender. "If I'm braising fish, I remove the fish, quickly emulsify the sauce, add a little oil, and it foams it all up. It's ideal to purée vegetables and soups while they are still in the pan on top of the stove."



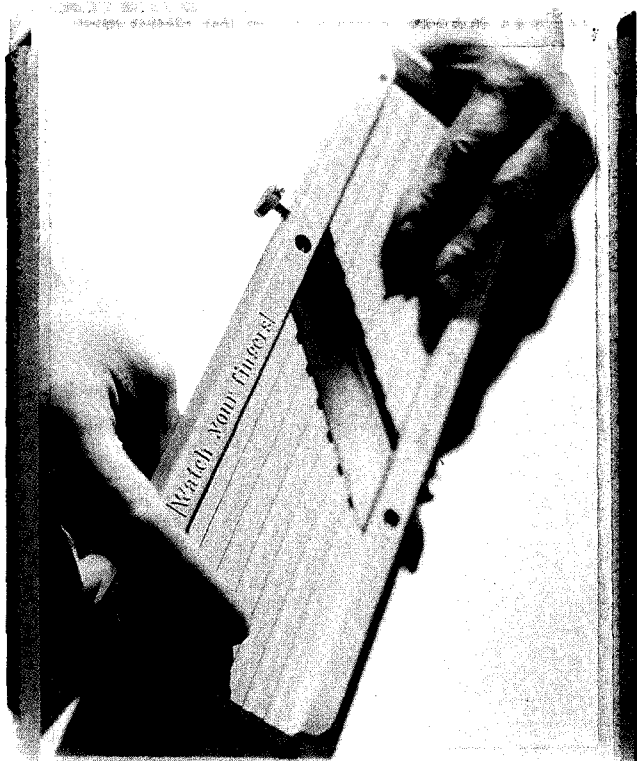
Eric Ripert, Le Bernardin: fish gaff. "I use it in the fish market as well as in the restaurant to handle the fish, instead of touching the fish with my hands. This one belonged to my late predecessor at Le Bernardin, Gilbert LeCoze."



Nobu Matsuhisa, *Nobu*: nine-and-a-half-inch sashimi knife. "The blade has to be sharp enough to shave a mustache! It has the same qualities as a samurai sword and is made from the same material—fine, hard steel. It has to be sharpened every day on a water stone."



Matthew Kenney, *Matthew's and Mezze*: Braun Aromatic coffee grinder. "I use it to grind up all the spices I need for my Moroccan dishes. Originally, I used a mortar and pestle, but it was too time-consuming with so many spices being ground each day."



Wayne Nish, *March*: twelve-and-a-quarter-inch Japanese mandoline. "It has one blade, with three interchangeable combs to make different-size juliennes; I like customers to see something they can't get at home."



Bobby Flay, *Mesa Grill, Bolo, and Mesa City*: squeeze bottle. "I use them for different oils, vinaigrettes, and sauces. They are like old-fashioned mustard or ketchup bottles. I have fifteen different bottles in use during service to decorate the plates."



Charles Palmer, *Aureole, The Lenox Room, and Alva*: stainless-steel rings. "I probably have about 50 rings. These are ideal for molding tuna tartare, timbales, and any pastry items. Just fill the rings, slide them off, and you have the most perfect shape."



Gray Kunz, *Lespinasse*: Pacojet sorbet-and-ice-cream machine. "It makes from one serving to ten at a time; just program it, and within seconds you have wonderful sorbet or ice cream. The trick is that you freeze the purée or ice-cream base first."



Lidia Bastianich, *Felidia, Becco, and Frico Bar*: pine kneading board. "This one was made by a 90-year-old artisan and has a three-and-a-half-inch lip on three sides so the flour doesn't go all over the place. It should be always scraped, never washed."



Rick Moonen, *Oceana*, twelve-inch Vollrath kitchen tongs. "I don't think there is a kitchen around that doesn't have several pairs. I use them for taking hot pans out of the oven from under the broiler and turning food while it cooks."

What gift
requires no shopping,
contains no calories,
fits men and women,
all sizes,
inspires great conversation,
frequently leads to
night life
and romance,
and costs only \$28.50?

NEW YORK®

Order your gift subscriptions today!

800-618-3531, ext. 617



Josefina Howard, *Rosa Mexicano* and *Domingo* (opening October): Rösle rubber spatulas. "I like them for moles and passing a paste from one bowl to another; they pick up *everything*. And with this particular make, the edges don't seem to burn."



Mark Strausman, *Campagna* and *Fred's* of *Barneys New York*: thirteen-inch All-Clad stainless-steel braising pan. "I use it more than any other pot for things like osso buco—the two handles make it easy to move from the top of the stove to the oven."



Jean-Georges Vongerichten, *Jojo*, *Vong*, and *Lipstick Cafe*: Champion juicer. "Many of my sauces and oils are made from a reduction of vegetable or herb juices. This machine also makes great fresh-fruit sorbets from frozen fresh fruit."

where to find it

- **Braun Handblender**, \$27.95 at Broadway Panhandler (477 Broome Street, near Greene Street; 966-3434).
- **Fish gaff**, \$12 to \$22 at Pa-Ko Enterprises (150 Beekman Street, Fulton Fish Market; 227-3869; hours, 4 to 8 A.M.).
- **Nine-and-a-half-inch handmade Masamoto sashimi knife**, \$190 at Korin Japanese Trading Corp. (57 Warren Street, near West Broadway; 587-7021).
- **Braun Aromatic Coffee Grinder**, \$16.98 at Zabar's (2245 Broadway, near 81st Street; 787-2000).
- **Twelve-and-a-quarter-inch Japanese mandoline**, \$29.50 at Katagiri (224 East 59th Street; 755-3566).
- **Squeeze bottle**, 75 cents to \$1 at Chef Restaurant Supply (294-298 Bowery, at Houston Street; 254-6644).
- **Stainless-steel rings**, \$5 for three-inch size at Bridge Kitchenware (214 East 52nd Street; 688-4220 or 800-274-3435).
- **Pacojet sorbet-and-ice-cream machine**, \$3,700 (includes shipping; allow one month for delivery. To order, fax Lars Malmberg at Gastrotrade in Baar, Switzerland, at 41 417 61 78 06, or telephone 41 417 60 27 53).
- **Pine kneading board**, \$89.95 (order from Il Cibo di Lidia, 1-800-480-CIBO).
- **Twelve-inch pair of Vollrath kitchen tongs**, \$3.95 at Chef Restaurant Supply.
- **Rösle rubber spatulas**, \$9.50 small, \$11 medium, \$17.50 large (S. Feldman Housewares, 1304 Madison Avenue, near 92nd Street; 289-3961).
- **Thirteen-inch All-Clad stainless-steel braising pan**, \$149 at Williams-Sonoma (all locations).
- **Champion juicer**, \$189.98 at Zabar's.



*Healthy
dining
was never
so rewarding...*

Evian Natural Spring Water and Gourmet Magazine congratulate these renowned chefs and restaurants for making healthy dining a reality.

**1996 Evian Healthy Menu Awards
Honorees**

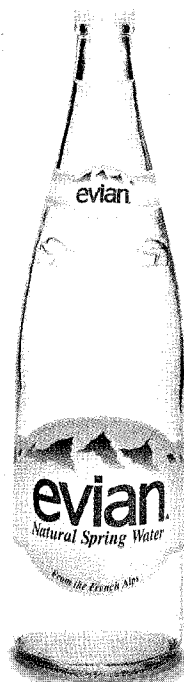
NEW YORK

Christer Larsson of Christer's
Tandoori Salmon with Peach Chutney,
Vegetable Curry and Tamarind Sauce

Joseph Fortunato of Layla
Pan-Roasted Codfish with Warm Red Lentils,
Swiss Chard and Sweet Garlic Broth

Eric Martin of Dava
Roasted Saddle of Hudson Valley Rabbit with
Quinoa-Stuffed Tomatoes and Jicama Salad
with Orange-Chipotle Vinaigrette

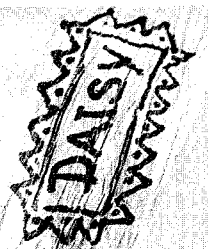
Williams-Sonoma is pleased to host Evian
Healthy Menu demonstrations by these
chefs at select stores. For more informa-
tion, call 1-800-253-8426, extension 457.





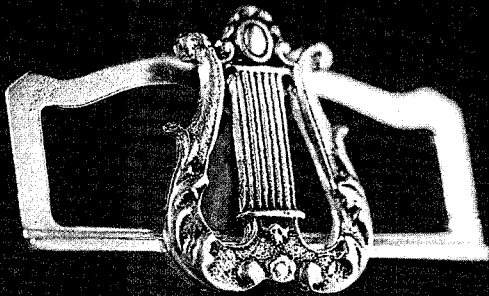
JOIN US FOR COCKTAILS!

J & M Martinez, Ltd.,
cocktail invitations
are \$15 for ten at
Wolfman-Gold & Good
Company (117 Mercer
Street; 431-1888).



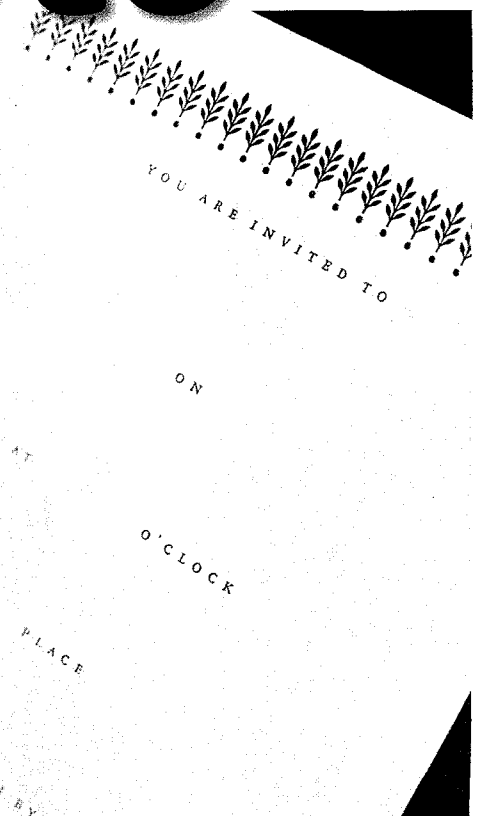
Kraft-paper
ribbon makes
about 30 napkin-
ring place cards;
\$12.50 a roll at
Wolfman-Gold &
Good Company.

best bets

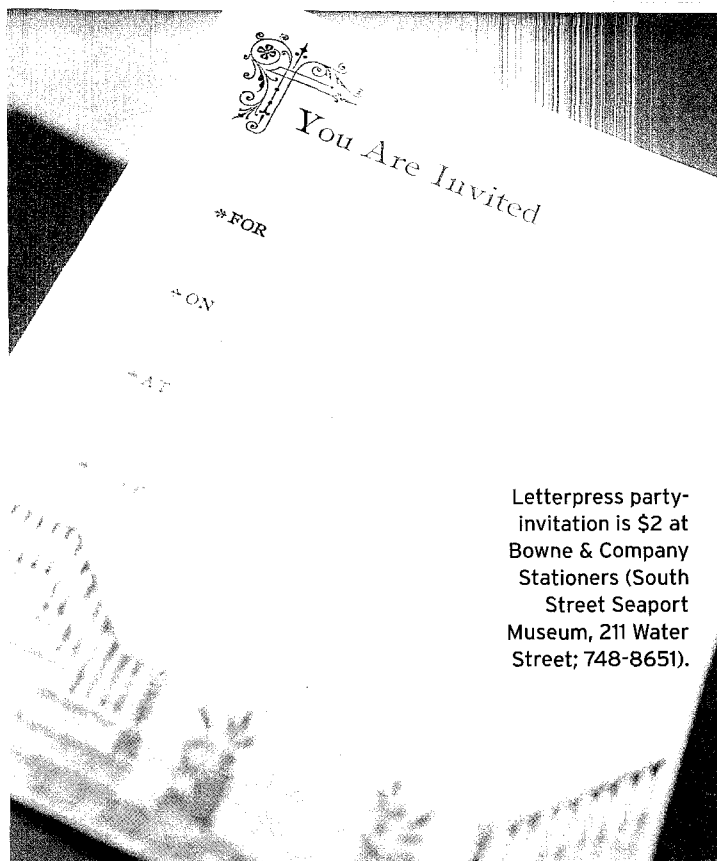


English pewter
music-stand
place-card
holder is \$20 at
Dempsey &
Carroll (110 East
57th Street;
486-7510).

D'Arconte hand-
engraved invitations
are \$19 for ten at
Kate's Paperie (561
Broadway, 941-9816;
and 8 West 13th
Street, 633-
0570).



BY JOSHUA McHUGH

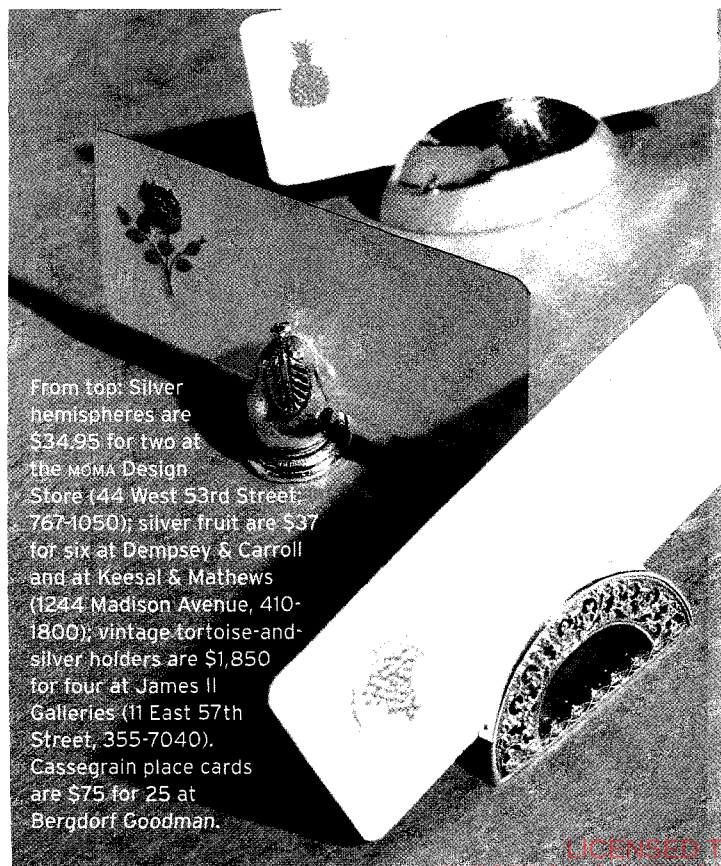


Letterpress party-
invitation is \$2 at
Bowne & Company
Stationers (South
Street Seaport
Museum, 211 Water
Street; 748-8651).

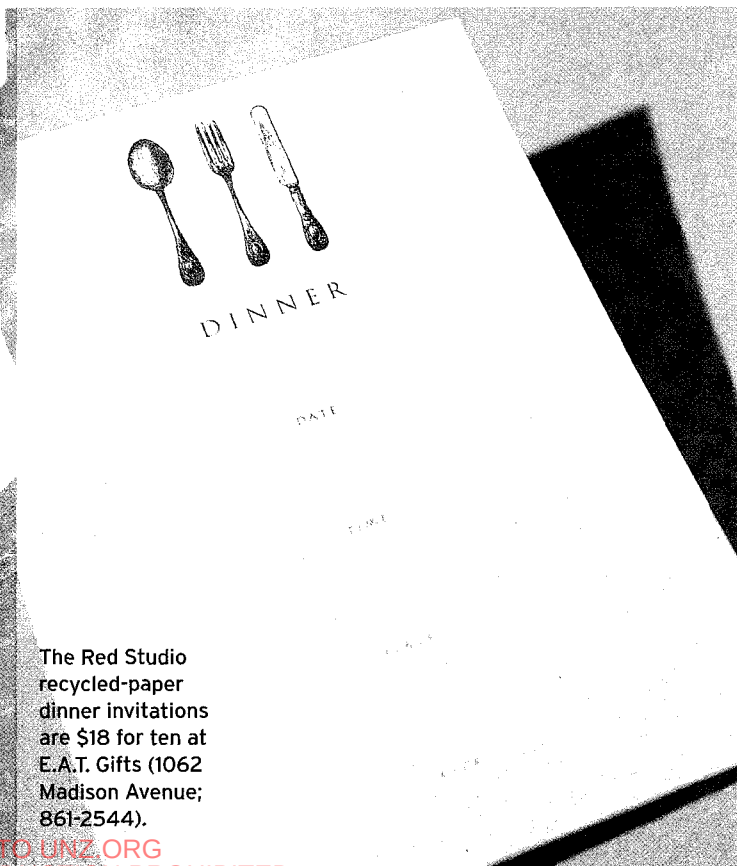


Form & Reform
metal place-card
holders are \$19
for four at Modern
Stone Age (111
Greene Street;
966-2570).

**The accessorized event: Smart trappings—invites, place cards
with holders—for both the super-swank and the decidedly casual.**



From top: Silver
hemispheres are
\$34.95 for two at
the MOMA Design
Store (44 West 53rd Street;
767-1050); silver fruit are \$37
for six at Dempsey & Carroll
and at Keesal & Mathews
(1244 Madison Avenue, 410-
1800); vintage tortoise-and-
silver holders are \$1,850
for four at James II
Galleries (11 East 57th
Street, 355-7040).
Cassegrain place cards
are \$75 for 25 at
Bergdorf Goodman.



The Red Studio
recycled-paper
dinner invitations
are \$18 for ten at
E.A.T. Gifts (1062
Madison Avenue;
861-2544).

Hendra (continued from page 74) the drink is to be named an Energizer Bunny. DeGroff tries this combo and proclaims it a perfect match. (DeGroff: "You have created a drink here, my friend." Self: "Whose side are you on, Hargrave?" Hargrave: "We have to take these beverages into the twenty-first century.") I hate it, calling it Mud and Blood, but am outvoted. DeGroff shakes his own—carrot juice, beef broth, orange juice, dashes of Tabasco and Worcestershire sauces, and Stolichnaya Pertsovka, a red-pepper vodka. A Muddy Mary? Everyone also likes this (except me). (Bushnell: "If you go to someone's house and all they have is carrot juice, you can still have a cocktail!" DeGroff: "Stay away from those kinda people.") DeGroff draws even.

Rosenzweig's secret love—milk. Since the rest of us hate milk, this will be named a Lactose Intolerance. DeGroff shakes a beachy beauty with orange, spiced rum, and pimento (Jamaican allspice) liqueur. All admire it. DeGroff also transforms my secret shame, Gatorade, to which he adds lime, strawberry liqueur, rum, grapefruit, and bitters. Amazingly, it's delicious. Another round to DeGroff. This is turning into a rout.

Round Three. My free-throw demand: a drink made from three British ingredients. As DeGroff ponders this challenge, the group discusses its (apparent) condition: not yet drunk. Still, the conversation takes an off-the-wall turn. (Hargrave: "There's a Zen roshi in New York who believes that if you hold alcohol on your tongue for fifteen seconds before you swallow, you don't get a hangover." Self: "Why is a Zen roshi drinking?" Hargrave: "Enlightenment.") The drink is Bass Ale, Rose's lime juice, and Harveys Bristol Cream, a mind-curdling combo that I find delicious, particularly the sherry. No one agrees. (Hargrave: "A strange quality of the British: to be in love with spoiled wines. It's a necromaniac thing that runs through the entire race.") He names the three-British-ingredients creation Old Mother Hubbard. Dale loses this one.

Bushnell's demand is simple—make your basic vodka-and-cran-

berry exciting without making a Cosmopolitan. The drink will be named Please Excite Me. Dale muddles lime and mint with cranberry and Absolut, adding a "float"—alcohol poured on the surface of the drink—of Sauza Tres Generaciones tequila. The result is fabulous, though I object to its pinkness. (DeGroff, with Jeeves-like authority: "Pink drinks are now acceptable for men.") An absolute success—again Dale draws even.

Hargrave's demand ingredients are port and quinine, which marry perfectly. (Bushnell: "Will I get gout? Mmm. This is really good. They're all tasting pretty good.") Even Hargrave is approving: "Nowhere near as revolting as Old Mother Hubbard." Another for Dale.

The conversation returns to inebriation and how you can tell when you're drunk. For Hargrave, it's when you fall on your ear—which he appears to be contrasting with the less reliable indicator of falling on your face. For Bushnell, it's "when you've gotten to the point where you're having sex on the bar."

This serves as a neat segue to the final demand of the afternoon—Rosenzweig's—an "absolutely guaranteed aphrodisiac" with "no fruit." While Dale ponders, the photographer arranges a group shot of the challengers. (Bushnell: "Shall we move our drinks together? I want my drinks separate from everybody else's. Everyone's loosened up a little bit, huh?"). Dale's "absolutely guaranteed aphrodisiac" is a viscous, deep-amber fluid, explosively sweet and raw. We men aren't turned on. Not so with the women (Rosenzweig: "Is this supposed to make you sweat? It's working *too fast*!" Bushnell: "Watch out! Clear the bar!").

The absolutely guaranteed aphrodisiac is equal parts Grand Marnier and cachaca, a head-banging sugar-cane brandy from Brazil. Bushnell now suggests either (a) taking her thirteen drinks home in a "doggie bottle" or (b) pouring all 52 together and drinking them. The proceedings draw to a close. An unqualified victory for Manhattan's premier mixologist.

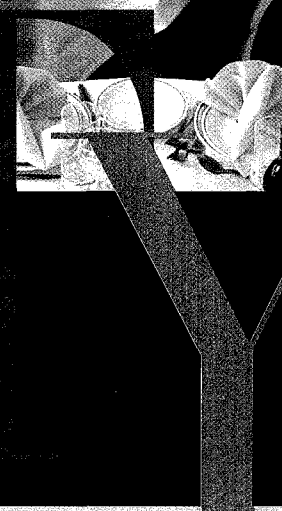
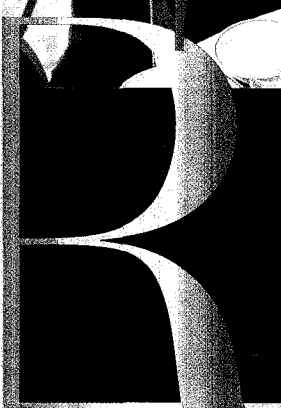
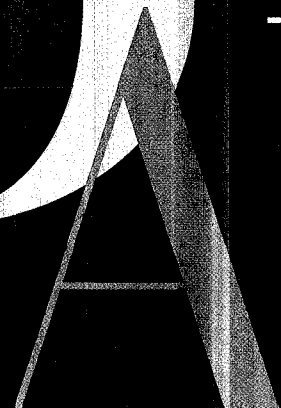


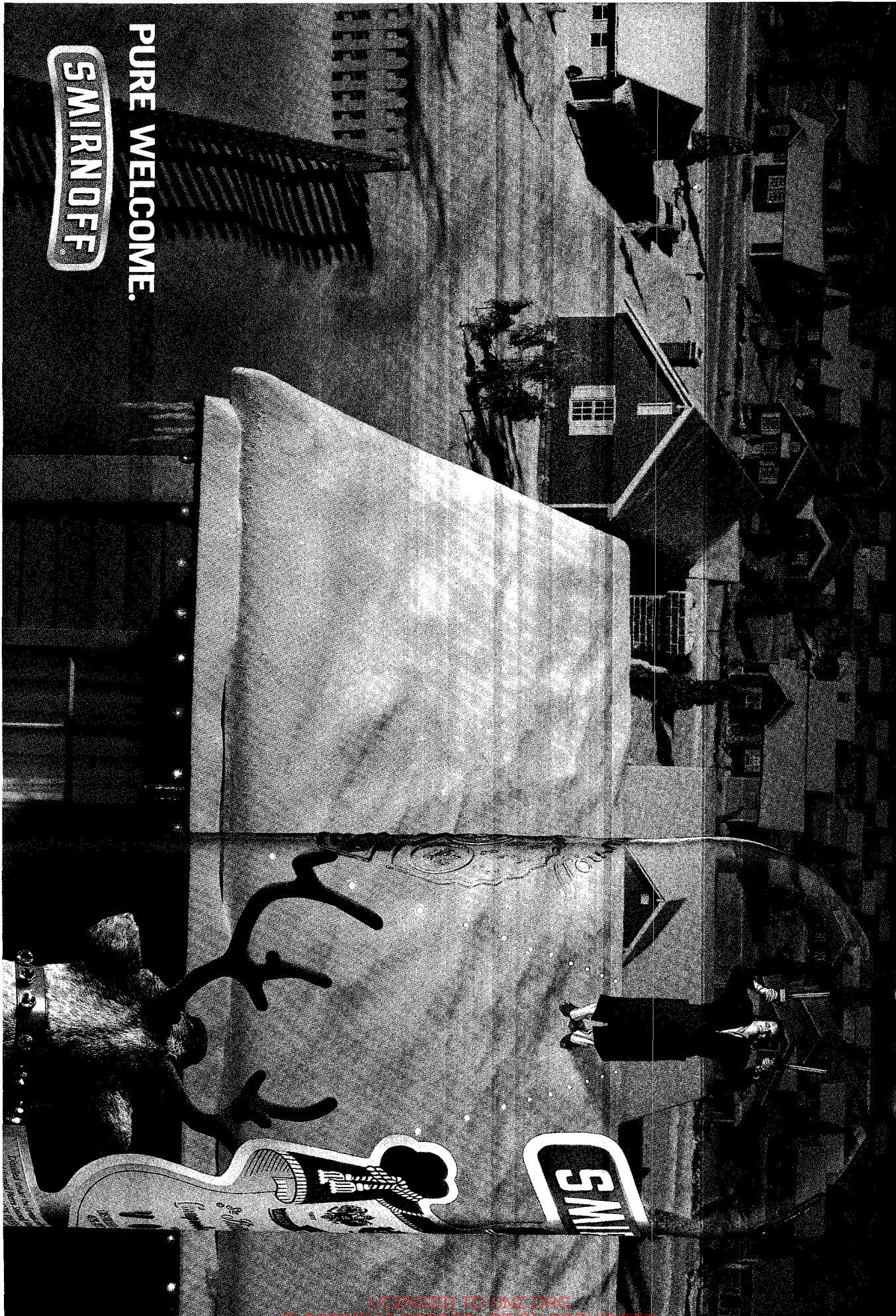
1 if by
land, 2 if
by sea,
3 if by
helicopter.

WORLD CLASS SHOPPING is a world that's about 20 miles away from midtown Manhattan. You can get there by Carey Limousine, NY Waterway ferry and shuttle, or helicopter. It's Bloomingdale's, Macy's, Neiman Marcus, Nordstrom, Saks Fifth Avenue and a five diamond hotel with spa if you so desire. Call 1 (800) 995-2201 to enter this world.

The Mall at **SHORT HILLS**
Exit 14 off NJ Tpke., I-78 to 24 W.

PLANNING
THE
PERFECT

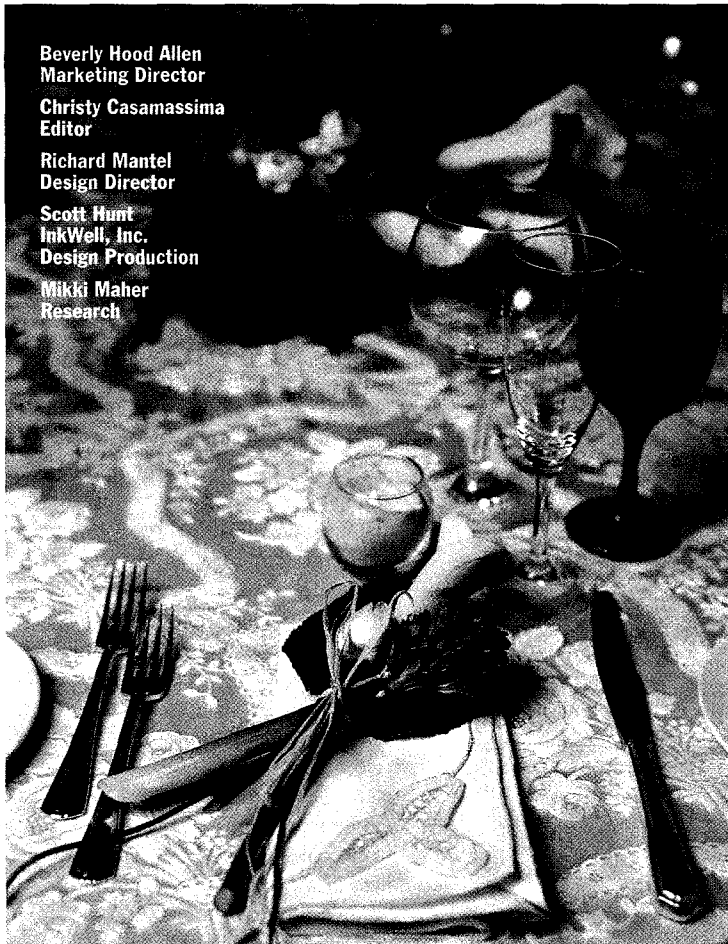




PURE WELCOME.

SMIRNOFF

Beverly Hood Allen
Marketing Director
Christy Casamassima
Editor
Richard Mantel
Design Director
Scott Hunt
InkWell, Inc.
Design Production
Mikki Maher
Research



When planning a party, it's the personal touches, at Fresco by Scotto (above), that can set your celebration apart. Breathtaking water views at The River Cafe (below).

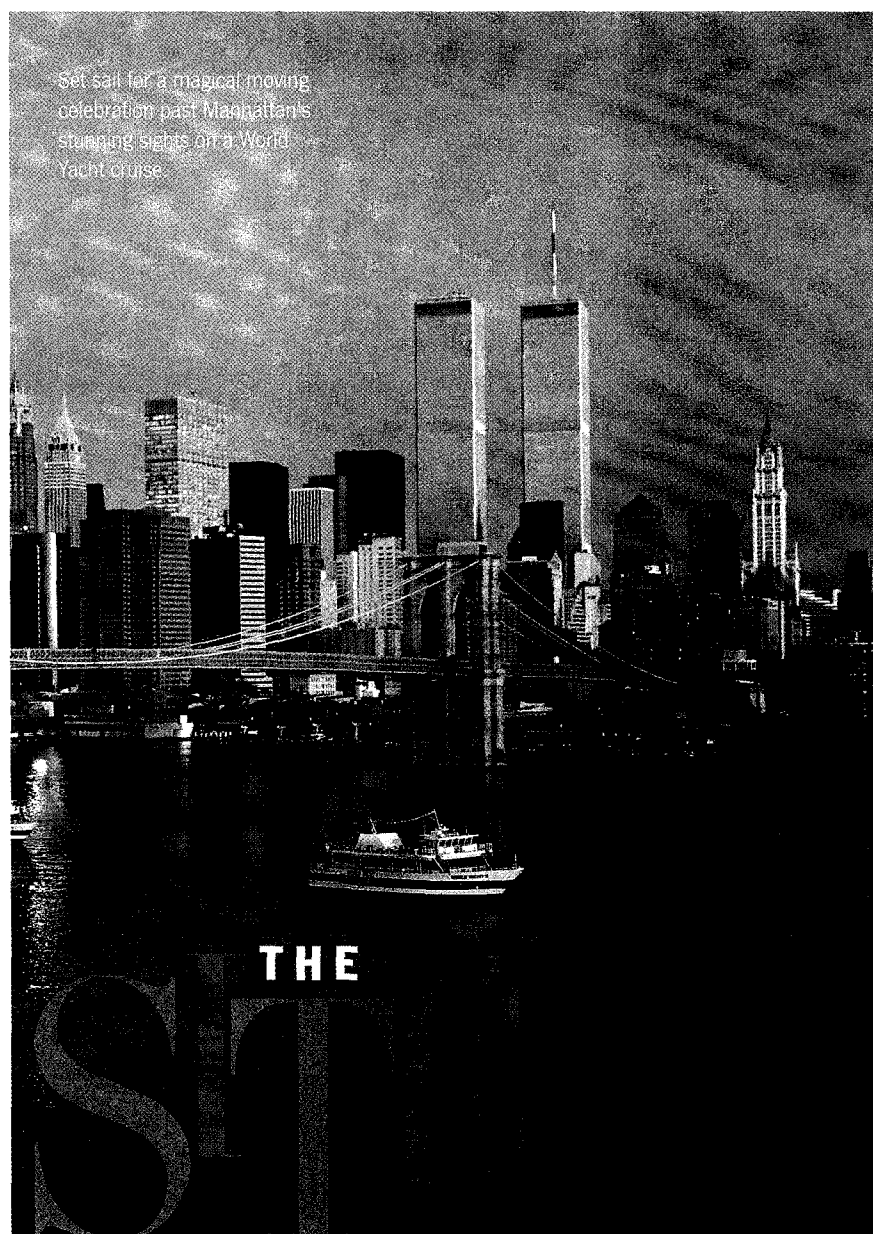


LET'S PARTY

Chances are, within the next few weeks, you'll either be attending, planning, or hosting a party. Get your beauty rest now; the onslaught of holiday office parties, open houses, and seasonal celebrations is upon us. How to herald the holidays and savor the camaraderie without losing your mind? In the spirit of the season, here are some tips to minimize the hassle and maximize the enjoyment of throwing a memorable soiree. In and around Manhattan, throngs of unique restaurants, hotels, museums—even yachts with private facilities—can serve as festive backdrops. What follows is a roundup of some of the city's finest locations and special events pros to get you started. Begin by adopting the adage: "Plan

your work and work your plan." Determine the mood you would like to create, take a look at our suggestions, and then go to it! Party planning takes time—often several weeks for a memorable event, or more still for celebrations at popular locations during the hectic holiday season. Once you set your site, it's on to the particulars. . . . With the right mix of food, wine, and most of all, good company, you really can't go wrong. Cheers!

By Claudia Caruana



Set sail for a magical moving celebration past Manhattan's stunning sights on a World Yacht cruise.

Perhaps the most difficult aspect of planning a party in Manhattan is that there are literally thousands of choices. How to decide which one suits your style?

New Yorkers might scoff at the mere thought of using a city guidebook. But take heart—Gotham's most seasoned party planners report that guidebooks are an invaluable resource to pinpoint just the right ambience for a range of celebrations. Thumb through Sarah Peterson's *NYC Culture Catalog: A Guide to New York City's Museums, Theaters, Zoos, Libraries, Botanical Gardens, Concert Halls, and Historic Houses* or the *AIA Guide to New York City* to learn more about museums and

historic houses that open their doors for special events and private parties. Another smart choice is *Places* (737-7536), a directory that describes more than 800 wonderful sites in the city and beyond where you can host that very special event. A new edition, scheduled for publication next spring, will focus entirely on Manhattan.

Below, we have compiled a sampling of our favorite celebration sites and services; they should help you in your quest to host the perfect party this holiday season, or at any time.

Picture this: a cold, snowy night, a warm fireplace; you and your guests are enjoying the unsurpassed, view of Central Park Lake from the glass-enclosed Garden Pavilion of

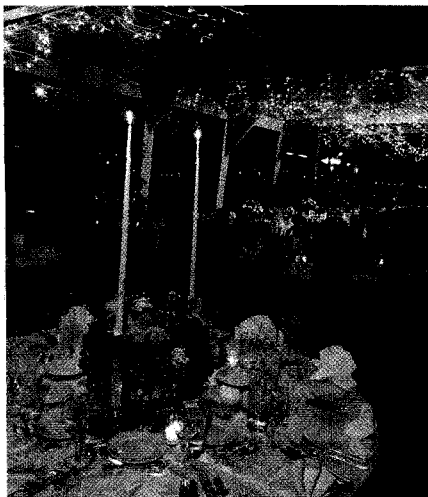
The Boathouse (Central Park Lake, Park Drive North, 517-2233). This is not a dream. The Boathouse accommodates from 30 to 1500 guests for cocktails and hors d'oeuvres or up to 600 for a comfortable, sit-down affair. In addition to the view, there is delectable contemporary American cuisine.

And, speaking of views, your guests will relish the vista of the East River and the New York skyline from the **Water Club** (On the East River via 23rd Street, 683-3333). Private rooms feature terraces during warm weather and fireplaces in colder months. The contemporary American menu can be customized. The Water Club also provides a gratis party-planning service.

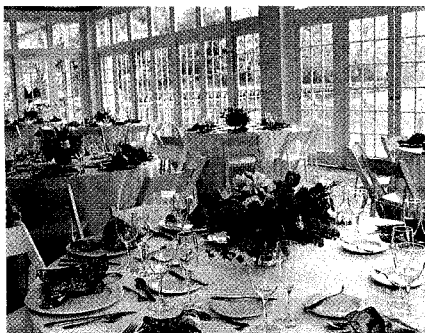
If you prefer changing views, **World Yacht** (Pier 81 at West 41st Street, 630-8800) lets you take a group of special friends for intimate gatherings and gala events (including weddings) on a cruise past Manhattan's most striking harbor sights. Each of five deluxe yachts seat from 50 to 400 for dining and dancing in glass-enclosed, climate-controlled comfort. Outdoors, the deck is surrounded by ships' railings to create the impression of an ocean liner about to set sail. Hosts can choose from both hot and cold hors d'oeuvres and entrees such as Baby Rack of Lamb Provencale, Filet of Ocean Perch Sorrel, and Filet Mignon Alexandra.

For a gathering with a historical flair, consider the Great Hall at **Ellis Island Immigration Museum** (344-0996), which from 1892 to 1954 saw 16 million immigrants pass through its doors. The museum, accessible only by ferry, is available evenings year-round for large events. The Great Hall comfortably seats 750 for a catered sit-down dinner or more than 1,000 for a cocktail party. International or classic American cuisine is provided by an exclusive arrangement with Washington Street Caterers.

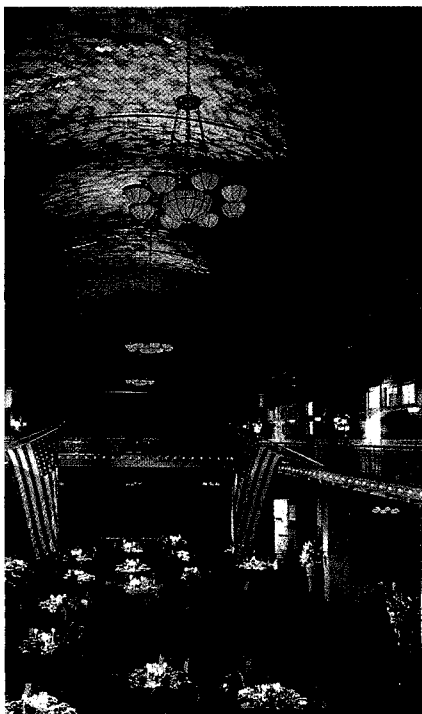
In nearby Brooklyn Heights, **The River Cafe** (1 Water Street, 718-522-5200), celebrates its 20th anniversary next year. With breathtaking views of lower Manhattan and the Brooklyn Bridge, this romantic retreat recently added a glass-enclosed Terrace Room for private events, that can accommodate 120 with dancing. Count on superb American and international cuisine. Valet parking for guests is available.



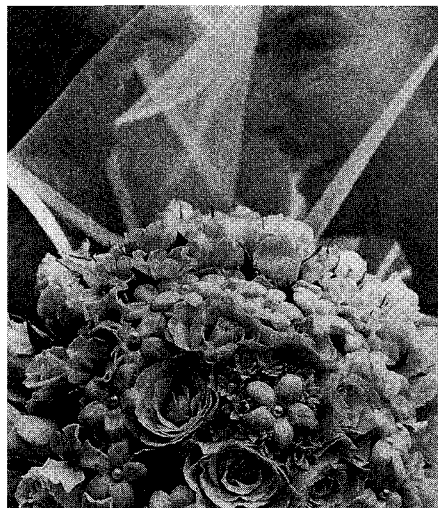
Situated on Manhattan's shoreline, The Water Club offers striking harbor views.



From the Boathouse's glass-enclosed terrace, guests view enchanting Central Park Lake.



Ellis Island welcomed more than 16 million immigrants; it will welcome your guests, too.



IT'S A NEW BEGINNING...THE **bridal registry** AT BLOOMINGDALE'S.
WHEN YOU REGISTER, YOU'LL RECEIVE TWO VERY SPECIAL GIFTS: "THE BLOOMINGDALE'S HOME PLANNER" AND OUR BRIDAL RESOURCE DIRECTORY. PLUS, YOU MAY WIN THE HONEYMOON OF YOUR DREAMS.* VISIT US TO FIND OUT MORE. THE REGISTRY AT BLOOMINGDALE'S, 59TH STREET, 212-705-3340.

*NO PURCHASE NECESSARY; ASK YOUR BRIDAL CONSULTANT FOR COMPLETE DETAILS.

bloomingdale's
the bridal registry



The Lowell NEW YORK

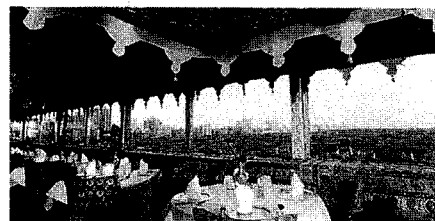
Nestled in a serene setting on the second floor, The Lowell's Pembroke Room is identified only by discreet letters etched on the frosted glass and mahogany doors. Ideal for breakfast, weekend brunch, afternoon tea, wedding receptions, or social affairs.

28 East Sixty-Third Street
(between Park and Madison avenues)
New York, New York 10021-8088
212-838-1400

Weekend Packages Available

PREFERRED
HOTELS & RESORTS
WORLDWIDE

**The Great Party Place
in the Sky is...
Nirvana
celebrating its
25th anniversary**



"Nirvana, a stunningly beautiful restaurant overlooking Central Park that occupies the penthouse at 30 Central Park South. No New York restaurant has a more spectacular setting."...

**** New York Magazine

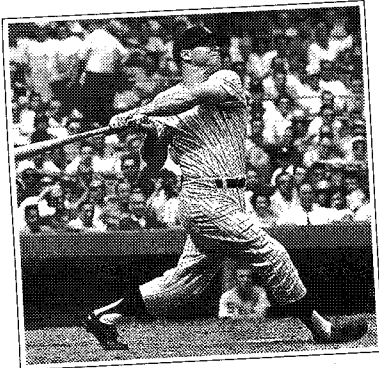
"Spectacular views... Finest Indo-Bengali cuisine....on all counts—ambience, service, cuisine and price—Nirvana is hard to beat."...

**** Gourmet

30 Central Park South, 15th floor
212-486-5700

Mickey Mantle's

Celebrating A Lifetime
Of New York Memories



"The Best Ribs in New York"

—Arthur Schwartz, N.Y. Daily News

**"Hamburgers Are Superior,
Lean And Juicy."**

—Bryan Miller, N.Y. Times

**"Juicy Ribs, Smashing Waffle Fries,
Fine Calamari,
And Tempting Desserts."**

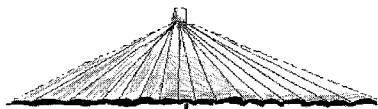
—Gael Greene, N.Y. Magazine



Mickey Mantle's Restaurant

42 Central Park South
(59th St. Bet. 5th & 6th Aves.)
(212) 688-7777

*Available For
Private Parties And Special Events*



TRADITIONAL JAPANESE DINING ROOM

KYOTO CUISINE • SUSHI
SUKIYAKI • TEMPURA



"Remarkable, Stunning, Delightful"
Gourmet Magazine



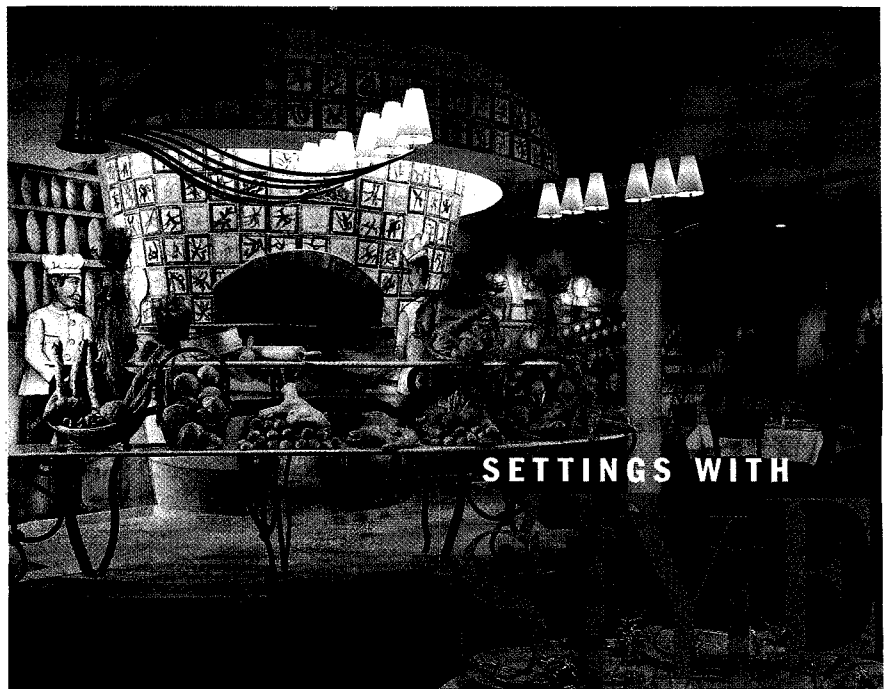
TEPPAN GRILL ROOM

DELICIOUS STEAK & SEAFOOD
PREPARED BY YOUR PERSONAL CHEF

"Memorably Delicious"
Gourmet Magazine

otabe *Nasu*

OPEN FOR LUNCH & DINNER
68 E. 56TH ST (212) 223-7575



SETTINGS WITH

The colorful wood-burning oven at Artos makes a festive centerpiece, and the aroma is fabulous.

At the heart of **Artos** Restaurant (307 East 53rd Street, 838-0007), which specializes in traditional Greek and Mediterranean cuisine, is an exhibition wood-burning, brick bread oven. At the restaurant's lower level, Artos' Party Room can comfortably serve up to 45 for a sit-down affair or 90 for cocktails with cold and hot Greek hors d'oeuvres. Hosts have the option of choosing from the a la carte menu or from a special menu for parties.

Savor Venetian cuisine at **Remi** (145 West 53rd Street, 581-4242), including specialties such as home-made pastas and risottos. There is intimate, private dining for small parties of up to 14 and the larger Rialto Room for sit-down affairs of from 25 to 85 or for cocktail receptions for up to 125. Remi also has a gourmet shop on-site for either take-out or deliveries to at-home parties.

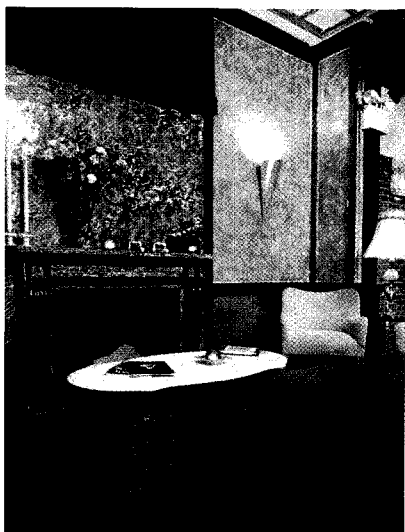
If your guests and business associates prefer fine, modern Tuscan cuisine, **Fresco by Scotto** (34 East 52nd Street, 935-3434) is a smart choice. The restaurant serves elegant salads and homemade pastas, plus meat, poultry, and fish entrees. Fresco can accommodate 120 comfortably for seated affairs and 150 for cocktails in a private room. For larger parties, the restaurant, with its tasteful, oversized

frescoes, can be rented in its entirety.

A 1930s renovated Vaudevillian theater is home to **Laura Belle** (120 West 43rd Street, 819-1000), a graceful restaurant with a circular dance floor as its focal point. Consider a three-tiered room with a dining area that can accommodate from 275 to 800 for a cocktail reception or gala. Eclectic American and classic international cuisine is served.

Tucked away on a quiet midtown block, **Divine Bar** (224 East 51st Street, 319-9463) is a hot new spot for wine, beer, tapas, and cigars. Located in what was once a vegetarian restaurant, this duplex with Downtown decor is ideal for funky after-work parties. The bar offers 40 domestic and international beers and no less than 60 wines are available by the glass or by the bottle.

For fifties fans, **Sullivan's Restaurant and Broadcast Lounge** (1697 Broadway, between 53rd and 54th Streets, 541-1696) has black and white movie glamour and food to match. In the swanky, redesigned Ed Sullivan Theater, guests can enjoy a fresh raw bar, salmon and tuna tartares, surf and turf, and the perfect martini. From 15 to 30 can be accommodated for private parties in the Broadcast Lounge. Cocktails for up to 300, as well as buffets for 250, can be arranged.



Divine Bar is all about fun. It's funky and festive—like being Downtown in Midtown.



Known for delightful Venetian cuisine and attention to detail, Remi is a stand out.



For truly unique holiday parties, Laura Belle pulls out all the stops.

VISIT THE 1940'S
ON 43RD STREET
TEL 212-768-3170 FAX 212-869-2208
1491 B-WAY NYC

FOOD FOR ALL

DINE-O-MAT



Ellis Island

*An Evening To Treasure
 Historic, Unique
 and Spectacular*

If you have an event to plan, Ellis Island is perhaps New York's Greatest Treasure and best kept secret. Offer your guests an evening they will remember for the rest of their lives.

*Private evening functions
 for up to 1000 people.*

For More Information Contact:

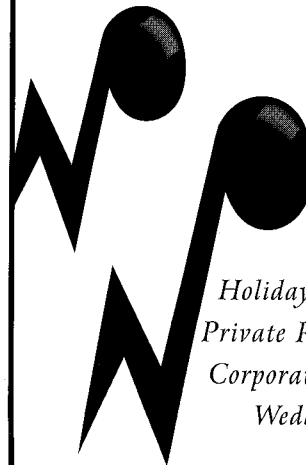


Ellis Island Immigration Museum
 New York, New York 10004
 212-344-0996

ARAMARK is an authorized concessioner of the Ellis Island Immigration Museum, National Park Service, United States Department of the Interior.



*Entertain
 the Possibilities*

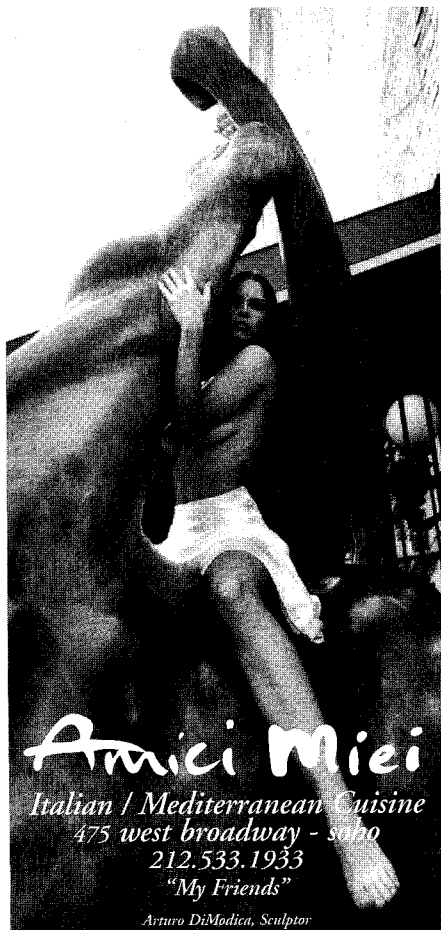


*Holiday Parties
 Private Receptions
 Corporate Events
 Weddings*

158 Bleeker Street, New York, NY 10012

Call (212) 686-2400

to arrange for a private tour



Amici Miei
Italian / Mediterranean Cuisine
 475 west broadway - soho
 212.533.1933
 "My Friends"
 Arnau DiModica, Sculptor



**THE ULTIMATE
 IN DRAG DINING**

PRIVATE PARTY ROOM AVAILABLE
 Open Seven Days a Week
 Friday and Saturday Til 4am

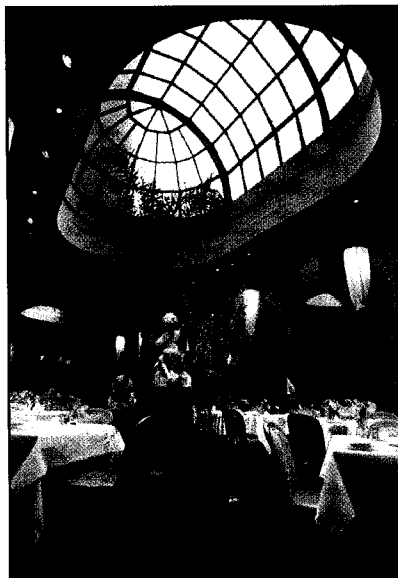
TWO BANK STREET • 949-6883



Step back into an era of swank at Sullivan's Restaurant and Broadcast Lounge.

Looking to host an informal party that serves both contemporary American cuisine and sushi in Art Deco digs? **Hi-life Restaurant and Lounge** (1340 First Avenue at 72nd Street, 249-3600) and its slightly smaller sister, **Hi-Life Bar & Grill** (477 Amsterdam Avenue at 83rd Street, 787-7199) have private rooms (the former holds up to 90; the latter 50). Both can also accommodate larger parties of up to 250.

Many New Yorkers know **Iridium** (44 West 63rd Street, 582-2121), as a fun-loving late-night jazz bistro, close to Lincoln Center. Now, the club has added, **Merlot**, a trendy full-service restaurant on its upper level, with menu items designed to complement 250 wines from around the world. Downstairs, the jazz club, with the same great music, also provides full-service dining.



Sign of the Dove—rustic and romantic.

If you would like to entertain in elegant antebellum decor with a nightlife appeal, look to **Tatou** (151 East 50th Street, 753-1144). Here, you can host a luxe sit-down luncheon, dinner, or cocktail party and the professional staff will work with you to custom-design your menu—a blend of American regional cuisine with French and Pacific Rim inspiration. Originally built as a small opera house, this site was once home to a trendy speakeasy in the 1920s. Edith Piaf made her American debut on its historic stage. Room capacity for a cocktail reception is up to 600.

Searching for a tree-filled penthouse with stunning views for your next special event? **Manhattan Penthouse** (80 Fifth Avenue, 627-8838) is an airy space ringed by giant, turn-of-the-century arched casement windows that frame breathtaking river-to-river views from Wall Street to Times Square. French, American, and international cuisine is available. Up to 225 can be accommodated for sit-down affairs with dancing; 350 for cocktail receptions.

Sfuzzi's magnificent downtown location (2 World Financial Center, 385-8080) is perfect for special occasions. A 120-foot vaulted glass ceiling, 16 40-foot palm trees and thousands of festive lights make this a unique setting.

At **Yan Van Van** (335 Madison Avenue, 973-0461) Nouvelle Asian cuisine is the specialty. Your guests will be intrigued by the fusion of healthful Korean, Chinese, and Japanese foods, many of which are cooked at the table. The restaurant provides a festive background to a memorable dining experience.

Making either tea or coffee the focus of a soiree can be quite fashionable—and easy on the host. For what might be the best green tea and wagashi (traditional Japanese confectionaries) east of Tokyo, look to **Toraya** (17 East 71st Street, 861-1700). The shop sells sev-



Put your party on top of the town at Manhattan Penthouse.



Iridium, famed for hot jazz, recently opened a fashionable restaurant, Merlot, upstairs.



Serving up martinis in a stylish Art Deco site, Hi-Life is a great spot for get-togethers.

Directly upstairs from Iridium

merlot
BAR & GRILL
48 West 63rd. st. n.y.c.
212 ~ 3 ~ MERLOT
it's aBout wine!

**THROW THE
HOLIDAY PARTY
YOUR OFFICE
WILL NEVER
FORGET!**

Heartland Brewery's got great atmosphere, award-winning craft-brewed beer, hearty Classic American fare – and the "Best Brewpub" rating by New York Magazine!

From cocktail parties to sit-down dinners, and special events like Scotch tastings or beer bashes, Heartland is the place to have some real fun! Call Tony today at 212-645-3400.

HEARTLAND BREWERY
THE CLASSIC AMERICAN BREWPUB™
35 Union Square West at 17th Street
212-645-3400
<http://www.heartlandbrewery.com>

**The Sign of the
Perfect Party**

The Sign of the Dove
1110 Third Avenue at 65th Street
(212) 861-8080
Private Dining: (212) 879-9360

★★★ *New York Times*

LATTANZI

The place for personalized parties



*Inviting, Warm,
Romantic Restaurant
Serving Authentic,
Homemade, Roman
Cuisine...*

*An Art Perfected
Over 2000 Years...*

*A Feast Of Freshness
And Simple Goodness*

**Cigar &
Smoking
Room**

LATTANZI

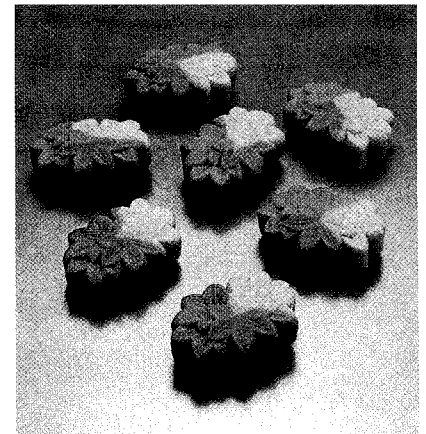
RISTORANTE ITALIANO

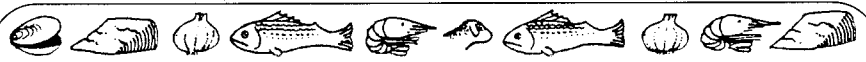
361 West 46th St. (8th & 9th Aves.)

Reservations: (212) 315.0980 Fax: (212) 265.1155



Eat your heart out at Artepasta (above).
Japanese delicacies at Toraya (below).





"the freshest ingredients from land and sea"

Pure Artistry!

Prix Fixe Lunch: \$19.96
Early Dinner (5-7PM): \$24.95



ARTOS

Private Party Room
Available — seats 40

**Come experience the stunning Artos and discover why
it's been called... "A Culinary Odyssey"**

307 East 53rd Street (bet. 2nd & 3rd Aves.) (212) 838-0007



Life is too short to eat boring food.

serendipity 3

A restaurant of unexpected pleasures.

225 East 60th Street • New York • (212) 838-3531

eral varieties of the finest green teas and sweets and serves them in an award-winning tearoom. An elegantly wrapped package of wagashi makes an unforgettable hostess gift.

At **Martini's** (810 Seventh Avenue at 53rd Street, 767-1717) you and your guests can try one of several varieties of the restaurant's trademark martinis—served in a specially designed glasses nestled in ice. And don't forget the pizza being baked in the wood-burning fireplace or the scrumptious pizza dumplings. Available for parties from 20 to 300.

"Sophisticated elegance" is one way to describe **Sign of the Dove** (1110 Third Avenue at 65th Street, 861-8080). For parties up to 200, there are two upstairs private dining rooms where you can indulge in modern American cuisine touched by Mediterranean, Asian, and Indian influences. The Champagne room has floor-to-ceiling windows overlooking a courtyard; the Salum room has neo-classical furniture; two steps down is the Terrace, a dining area with a wood-burning fireplace and vaulted ceiling with skylights and windows.

If you have a penchant for the spicy

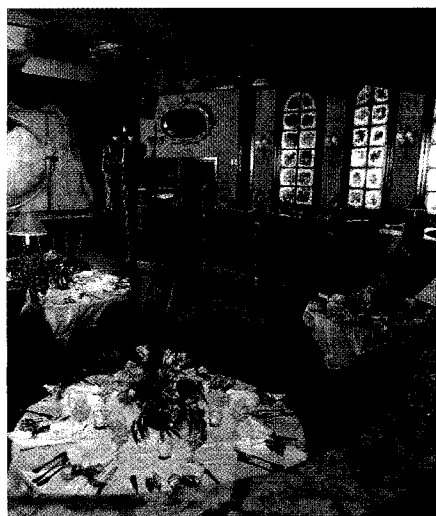
foods traditionally enjoyed in Vietnam or other countries in Southeast Asia, **Colony** (1199 First Avenue at 65th Street, 249-7338) will not disappoint. Savor grilled bass wrapped in banana leaves and other Vietnamese favorites. Colony seats 75, and will close for large groups.

For a fine dining experience reminiscent of a visit to Japan, try **Otabe** (68 East 56th Street, 223-7575). Enjoy elegant box lunches, which can be delivered to your office, or elaborate on-site parties. Consider a menu of beef or chicken teriyaki, sushi, or top-of-the-line steaks imported from Japan.

Celebrating its 25th year, **Nirvana** (30 Central Park South, 486-5700), which serves Indian-Bangladeshi-Pakistani cuisine, offers spectacular views of Central Park from its penthouse. With more than 35 dishes, including vegetable and seafood entrees, Tandoori meats, and curries (some spicy, some mild), Nirvana seats up 100 for buffets. Off-site catering is also available.



There's a reason they call it Nirvana: Sublime views, entertainment, and food.



A supper club, a cigar bar, a fine restaurant—Tatou has it all under one roof.



The Boathouse in Central Park For Every Season



All Magical, All New York, All Enclosed...

Winter Private Parties 50-500 • Kosher Catering Available

Inside Central Park at East 72nd St. and Park Drive North
212-988-0575



For 20 years, **Word of Mouth** has provided N.Y.C. with the best of contemporary and traditional American cuisine.

Renowned gourmet take-out on the first floor, **WORD OF MOUTH** and **Café Word of Mouth**, serving Breakfast, Lunch, Tea and Dinner (Tuesday through Friday nights) as well as our sumptuous weekend Brunch, on the 2nd floor.

"The Catered Word", a full-service catering company.

We feature home-style soups, pastas, entrees and Great Sweets.

Thanksgiving Menu available now!

Word of Mouth & Café Word of Mouth

1012 Lexington Ave (72/73rd St.)

Shop....734-9483

Café.....249-5351

Paint The Town Red, Inc.®



photo by Cyntax

• Free Location Referrals to over 600 of New York's most unique sites!

- MUSEUMS
- PENTHOUSES
- VIEWS
- ESTATES
- LOFTS
- MANSIONS
- PRIVATE CLUBS
- & MORE...!

• Full service event planning & consultation available.

• Serving NYC's social & corporate event community since 1988.

(212) 677-3176

*Join us
For a traditional
Thanksgiving
Day Dinner*



F R E S C O

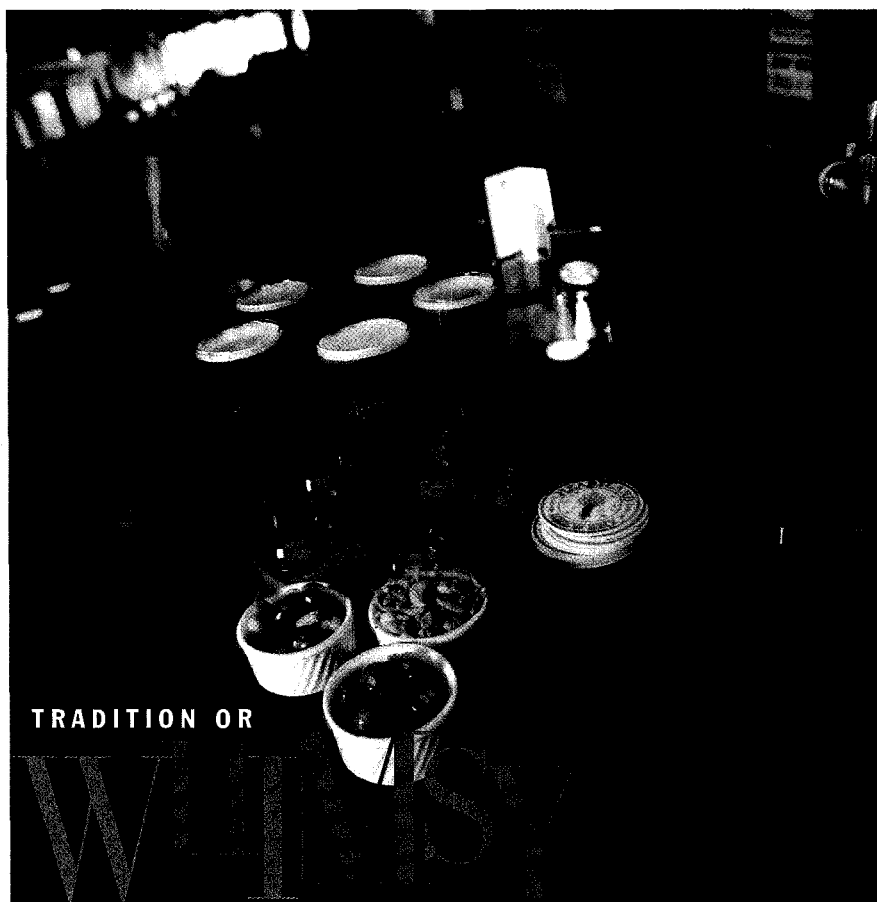
by Scotto®

MODERN TUSCAN CUISINE

**Plan Your Special Event or
Corporate Party With Us**

Private Room Available

Only 4 blocks from Radio City
**34 East 52nd Street
212-935-3434**



Microbrewed beer, great people, and lots of energy—hallmarks of Heartland Brewery.

A REALLY BIG SHOW!

AT SULLIVAN'S RESTAURANT AND BROADCAST LOUNGE

★ "Great to have some glamour back on Broadway" — Ruth Reichl, NY Times

★ Our "Stork Club meets the Hammerstein Theater" design accomodates private groups of 25-250 people

SULLIVAN'S

AT THE
ED SULLIVAN THEATER

1697 Broadway (53rd/54th) 212-541-1697

THE PERFECT PARTY IS A LOT LIKE THE PERFECT MARTINI

...it is simple, elegant and a catalyst for
overdue conversation and celebration.

Private "Lounge Room" for dinner parties or cocktail buffets for 50-125 people.

Hi LIFE

1930's STYLE...1990's FOOD

BAR & GRILL
83rd/Amsterdam
212-787-7199

RESTAURANT & LOUNGE
72nd/First
212-249-3600

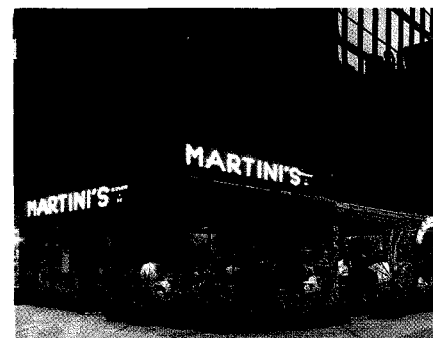
If your guests are young in spirit, consider the new brewpubs around town, such as **Heartland Brewery** (35 Union Square West, 645-3400). Five great house microbrews are served here with "pub grub," American favorites, such as meatloaf, grilled Black Angus sirloin, and buffalo burgers.

If its huge steaks and chops you and your guests crave, **Ruth's Chris Steak House** (148 West 51 Street, 245-9600) serves them sizzling. In addition to U.S. prime beef, consider a choice of fresh seafood or regional specialties. The decor is pure New York steakhouse, with gleaming mahogany wall paneling. Three private rooms seat from 10 to 110 for dinners and cocktail parties.

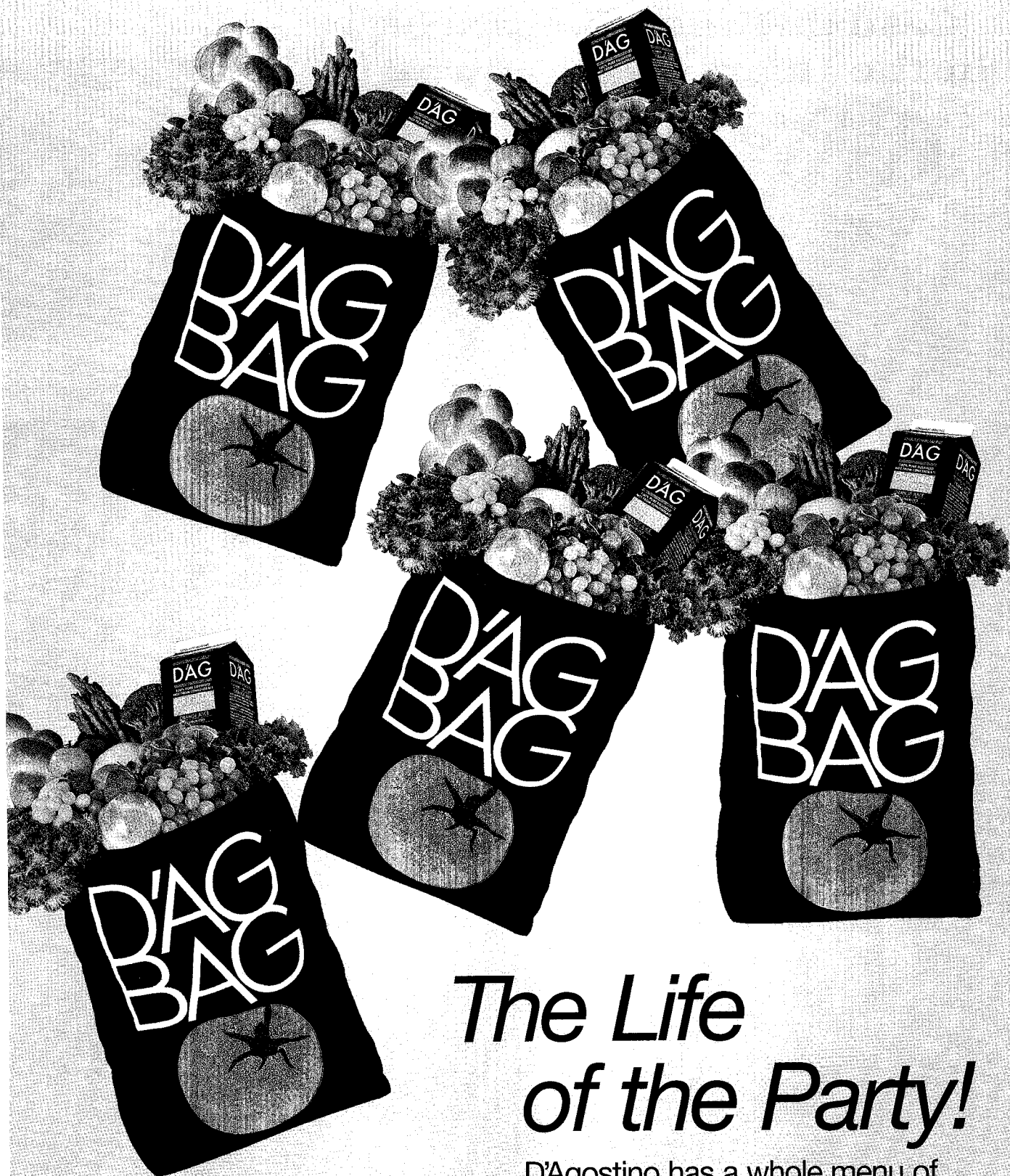
Mosey with your guests on down to **Tennessee Mountain Restaurant** (143 Spring Street, 431-3993) for the barbecue chicken and ribs. In this 1807 landmark farmhouse, two private rooms upstairs accommodate 80 for buffets and up to 150 for cocktails. Country as well as rhythm and blues music keep this special eatery jumping.

The Mick would be so pleased. At **Mickey Mantle's Restaurant** (42 Central Park South, 688-7777) there is memorabilia, a state-of-the-art audio/video system, plus a wide selection of contemporary American cuisine items. Parties for children, adults, and teens, featuring top-name sports celebrities, can be arranged.

No, you're not seeing double. **Twins Restaurant** (1712 Second Avenue at 89th Street, 987-1111) is the world's only restaurant staffed entirely by identical twins. Owned by twins Lisa and



Martini's in Midtown—a gathering spot for friends and festive occasions.



The Life of the Party!

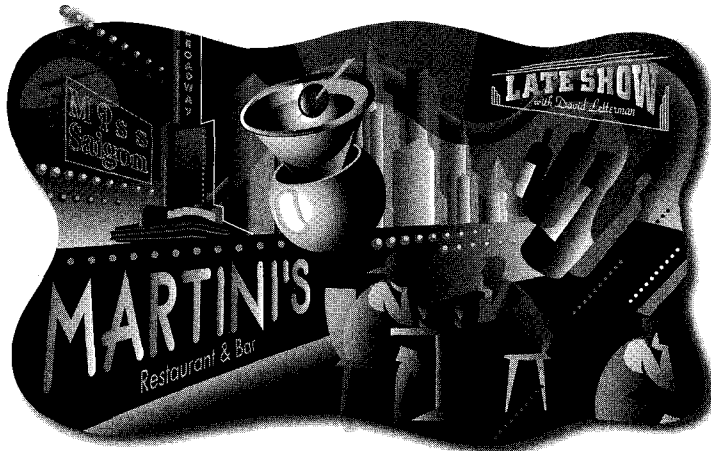
D'Agostino has a whole menu of gourmet party platters guaranteed to liven up your holiday get-togethers. See your D'AGs deli manager for our full catering menu.



D'AGOSTINO SUPERMARKETS — FAMILY OWNED AND FAMILY OPERATED SINCE 1932

ELECTRONIC REPRODUCTION PROHIBITED

Casual Dining Elegance in the Heart of Broadway.



Martini's Restaurant offers patio dining under a canopy of lights nestled in the very heart of the Theater District. Experience casual elegance in a setting reminiscent of a European sidewalk cafe. Savor rustic Italian cuisine with a California twist created by

celebrated chef Richard Krause.

Martini's extensive menu is perfect for lunch, dinner and Sunday brunch. It's the civilized way to begin your theater evening or the best place for your curtain call—with prices so fair they deserve a standing ovation.

Martini's Restaurant. Broadway's most tasteful spot.

**810 Seventh Ave. at 53rd Street
(212) 767-1717**



© 1996 The Riese Organization Corporate Group. Riese Restaurants is a service mark of The DR One Corp.



At Ruth's Chris (above) the steaks sizzle.
Mickey Mantle's (below) is sports and fine food.



Rossini's
NORTHERN ITALIAN CUISINE

*Ideal for
an important
business lunch
or romantic dinner*

*Saturday Evening
Opera Night*

*Open Sundays
(3 pm - 10 pm)*

108 EAST 38TH STREET
(BETWEEN PARK & LEXINGTON)

RESERVATIONS: 212-683-0135
ALL MAJOR CREDIT CARDS

"One of New York's best Italian
restaurants...!" Gael Greene



- Al Fresco Spring and Summer dining
- Private party facilities
(for 8 to 800)
- New Outdoor Cigar Bar

145 W 53rd St. (Bet. 6th & 7th Aves.)
212-581-4242



Cards

Debbie Ganz and actor Tom Berenger, the restaurant welcomes up to 200 for cocktails, and groups of 150 for sit-down dinners or children's parties. Count on contemporary American cuisine, plus pastas, several with either a Mediterranean or Asian twist.

Delectable Northern Italian cuisine—chicken, veal, pasta, and fish—is served in the split-level dining room at **Rossini's** (108 East 38th Street, 683-0135). For parties and special events, the restaurant can accommodate up to 150 friends or associates.

For a small, intimate party with fewer than 25 guests, consider **Café Word of Mouth** (1012 Lexington Avenue between 72nd and 73rd streets, 249-5351) a cozy bistro with 11 tables. Here, look for casual, traditional, and contemporary American food, including sandwiches, pasta, and salads—a good choice for buffets, teas, or a sit-down holiday dinner.

Lights! Camera! Action! To enter **Fashion Cafe** (51 Rockefeller Plaza 765-3131), you walk through a giant camera lens. Owned by four super-models, the entire facility is available

for special events and galas, including the runway, which has been home to several fashion shows. Semi-private rooms with names like "Paris" and "Milan" are available for groups of from 20 to 240. Fashion Cafe also arranges parties for the young, including Sweet Sixteen affairs.

In the heart of the theater district, **Century Cafe** (132 West 43rd Street, 398-1988) occupies a site that was once Century Studio (forerunner of 20th Century Fox). Pre-theater dinner parties are perfect in the studio's old screening room—the Blue Room—and cocktail parties for up to 220 can be held in the adjacent restaurant. Especially popular are Saturdays, when cast members from nearby theatrical productions can be spotted "catching a bite" between matinee and evening performances.

Located in the Palm Court in the former Endicott Hotel, built in the late 1870s, is **Main Street** (446 Columbus Avenue between 81st and 82nd streets, 873-5025). Here, in a sky-lit atrium, both day and evening events are encouraged. The restaurant, which has a varied menu and family-style portions, can host up to 600 for cocktails or 250 for sit-down affairs. Menus may also be tailored for individual events.

If plans call for a kosher affair, **Mendy's** (208 West 70th Street,



Hefty portions and good times at Tennessee Mountain (above) and Main Street (below).



Party Line PlannersSM

Over 50 Years of Experience

Contact our friendly staff
(212) 560-1680

No single phone number can offer so much for your party planning needs in Manhattan.

40 Restaurants to select from.

Casual to fine dining.

Over 8,000 seats available.

Full on and off-premise catering, meeting, and theme capabilities.

Special event and fund raiser planning.

For parties of 20 or more.

Now relax...
and enjoy your own event.



© 1995 The Riese Organization Corporate Group. Riese Restaurants is a service mark of The DR One Group

MAIN STREET

*New American
Family Style*

Corporate and
Christmas Parties

•
Bar Mitzvahs

•
Weddings

446 Columbus Ave.
at 81st St

873.5025



Fashionably Fun Cuisine
With a Continental Flare



Priceless and Timeless
Fashion Memorabilia



Discover Us and
Be Discovered



51 Rockefeller Center

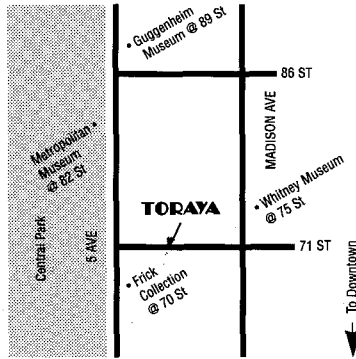
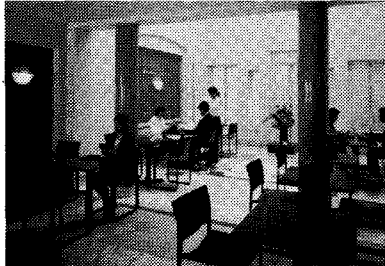
On 51st Street between 5th & 6th Ave.

Open 7 days from 11:30 am till 1:00 am

212-765-3131

TEA TIME AT TORAYA

Award-winning tea room design, delicious "wagashi" (traditional Japanese sweets) in a refined, tranquil atmosphere: An afternoon tea at **Toraya** is an exquisite sensory experience. After sampling the wagashi at the **Toraya Tea Room**, share the experience. Wagashi make a unique holiday gift.



Located in the heart of New York's Upper East Side, **Toraya** is a short stroll to Museum Mile.



Wagashi, like all Japanese art, is sensitive to the changing of seasons. One special selection is "Aruji-Gusa, Autumn flower, delicate simplicity of the chrysanthemum."

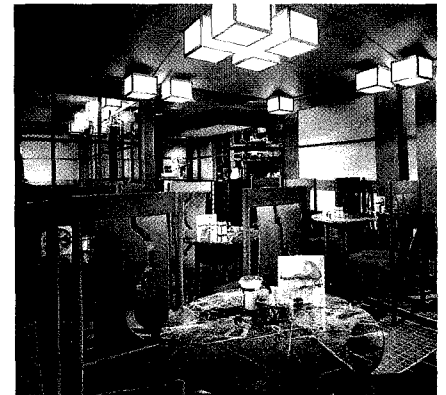


TOKYO • KYOTO • PARIS • NEW YORK

Toraya Shop and Tea Room
17 East 71st Street (between Fifth and Madison)
Tel: (212) 861-1700



Old-fashioned fun at Serendipity 3 (above);
Delightful Cafe of Word of Mouth (below).



An Off-Broadway Hit Since 1944!

Enjoy authentic Neapolitan cuisine, brought to a pitch of perfection by three generations of master chefs. Just steps from the Theatre District, Carnegie Hall and Lincoln Center.

Patsy's

Prix Fixe and A La Carte Menus
236 West 56th Street
(between Broadway & 8th Ave.)
(212) 247-3491

Open 7 Days • Discounted Parking Available

Vietnamese Thai • Malaysian Cuisine

Colony

HOUSE SPECIALTIES:

- Fresh Asparagus w/Shrimp or Chicken in Sambal Sauce
- Banana Leaf wrapped Grilled Bass
- Ipoh Lover's Pasta and Vermicelli w/ Shrimp and Calamari

Happy Hour Daily 4-7 PM
COMPLIMENTARY HORS D'OEUVRES

Open Daily 11:30 AM-11PM
1199 1st Avenue, (Corner 65th St)
249-7338

• ALL DAY DELIVERY •

877-6787; or 61 East 34th Street, 576-1010) provides four party rooms that accommodate 20 to 400 guests for holiday or other events. There are traditional Jewish favorites plus kosher steaks. Parties for children are also available.

Fun American cuisine, such as foot-long hot dogs, meatloaf, pasta, and even picnic food, are staples at **Serendipity 3** (225 East 60th Street, 838-3531). The decor is marble-topped tables and Tiffany lamps. Try the famous frozen hot chocolate. Parties for children and young adults are welcomed.

Both drag queens and kings serve and entertain at **Lips** (2 Bank Street, 675-7710) where music and shows appeal to a varied audience. A private room on the lower level is shared with **Artepasta** (81 Greenwich Avenue, 229-0234). About 70 can be seated for either a cocktail party or buffet. The restaurant, which can be closed for larger parties, also welcomes weddings and Sweet Sixteen parties.

The New Gate (158 Bleeker Street, 686-2400) is a happening renovated nightclub, designed for corporate and pri-

vate receptions, fashion shows, and business meetings. There are live concerts weekly and dancing throughout the week.

If country and western music is your passion, look to **Denim and Diamonds** (511 Lexington Avenue between 47th and 48th streets, 371-1600). This night-club can hold up to 1,000 folks for a rocking cocktail party. On the menu are ribs, barbecued chicken, and swordfish. Smaller parties, from 10 to 250 people, also can be accommodated.

At **The Hog Pit** (22 Ninth Avenue at 13th Street, 604-0092), the picnic tables seat 35 people, country and western music plays in the background, and the pool table in the backroom is a favorite with young and old. Along with drinks, you and your friends can kick back and enjoy chicken ribs and wings served family-style.

Amici Miei (475 West Broadway, 533-1933) is known for both its continental Italian cuisine and chic SoHo ambience. For parties, there is a glass-enclosed room that overlooks a flower garden. This hopping trattoria also caters office parties.

Never mind that **Patsy's** (236 West 56th Street, 247-3491) is a favorite of



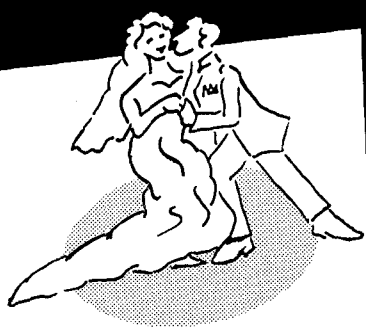
Ambience and Italian food with flair at Amici Miei (above); Mendi's party room (below).



THE BEST KEPT SECRET IN TOWN.

Everyone knows that we serve the most serious steak in New York, but did you know that our private rooms can accommodate groups of 10 to 110, with menus and all details customized to your unique needs. Call our banquet department to plan your next event at (800) 216-4220.

148 West 51st St.
(off 7th Ave.)
Manhattan
(212) 245-9600

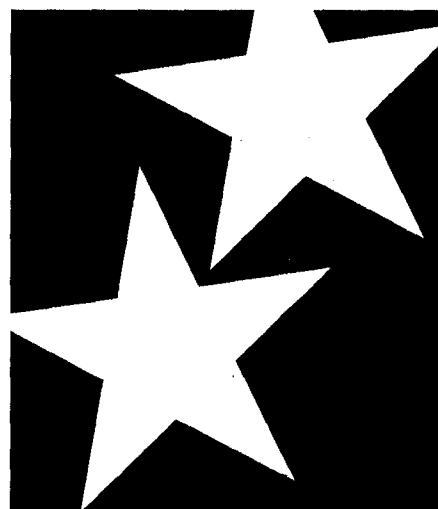


We Play Straight From Your Heart.

All The Great Dance Music You Love.
Elegant and Fun.

Ken Gross
ORCHESTRAS

1-800-688-4480



PRIX FIXE THEATER MENU
\$19.96

&

OUR FAMOUS 'AFTER 8' WINE LIST
(\$1.00 OVER COST)

CENTURY *cafe*

132 WEST 43RD STREET N.Y. N.Y. 10036
212-398-1988

FOR PARTIES CALL MYKE

'Tis the season to send a special invite.

Alpine Creative Group
designs custom invitations

that create excitement and anticipation. We have the finest selection of hand-made recycled papers and hand painted designs.

All can be viewed in our elegant showrooms

By appointment only.

Call 1 800.289.6507
or 212.213.8280



n e w



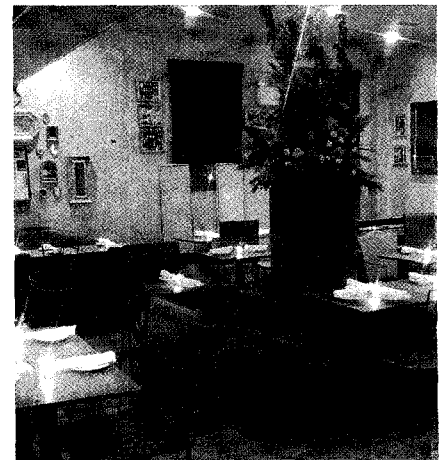
Clegg audio/visual cards.

Perfect for that special invite or promotion. These unique cards play music, voiceovers and even have lights for additional impact. A true eye opener.

Alpine Creative Group

BEVERLY HILLS

NEW YORK CITY



Twins is the only restaurant in the world staffed entirely by identical twins.



Try Rossini's (above) for fine Italian dining. Yan Van Van (below) for healthful Asian cuisine.



WEST

EAST

208 West 70th Street
(bet. Amsterdam & West End)
212-877-6787

61 East 34th Street
(corner Park Avenue)
212-576-1010

The Ideal Place to Party

Private Party Rooms for every event are available at either location accommodating 20 to 500 people. Elegant New York style dining at reasonable prices.

On Sundays NFL Games are shown.

**FEATURED ON NBC'S SMASH HIT
"SEINFELD" AS JERRY'S
FAVORITE RESTAURANT**

Featuring

**THE FINEST SELECTION OF
KOSHER STEAKS IN NEW YORK**

BAR/BAT MITZVAH • SHEVA BRACHOT
FUND RAISING • WEDDINGS

SushiWorks On Location Live Sushi Chefs

and Full Range of
Custom Made
Platters



•Prepared By Our Highly
Trained Sushi Chefs
For Every Occasion,
Taste & Budget!

•Always Fresh...

•Always Reasonable!

•Only The Finest Quality
Ingredients Are Used.

•Wholesale and Retail.

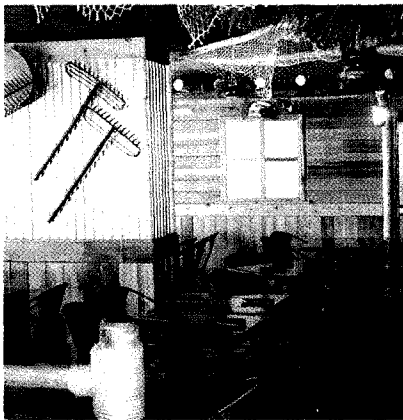
526 7th Ave at 38th St
(212) 921-7767



Old Blue Eyes. It also is a favorite with savvy hosts who savor upscale Neapolitan cuisine and good company. Experience the 'feel' of the 1950s, relax over cocktails and a superb dinner, and be close to the theater for an evening performance.

Letizia's (1352 First Avenue, 517-2244) Intimo Room provides the ideal setting for private parties and corporate events. The restaurant offers fine Italian dining with a customized menu. And famed Antonino Pecora is at it again with two new Italian restaurants, **Liberta** and **Ciao Europa**.

Ellen's Stardust Diner (1377 Sixth Avenue at 56th Street, 307-7575) provides a relaxed retro atmosphere for parties and special events. On the menu: burgers, shakes, and 1960s diner fare.



Colony (above) is a unique party site that specializes in Asian fare and good times.



Stylish Fashion Cafe (above). Ellen's Stardust (below) for diner classics.



Up here, every event is an event made in heaven.



Simply Heavenly.

*Banquets, conferences and special events
in the Gershwin Penthouse at the RIHGA Royal.*

*At fifty-three stories, with panoramic views of Manhattan and
award-winning cuisine by Executive Chef John A. Halligan, your
event's guests will be walking on air – and so will you.*

Please call (212) 468-8777 for a personal appointment.

Kosher catering is available.



RIHGA ROYAL HOTEL
NEW YORK

151 West 54th Street, New York, New York 10019



Bank of America Plaza
Vanderbuilt Ave.
bet. 43rd & 44th street
(212) 973 - 0461

*The Aesthetic of Ancient Asia,
where royalty feasted on savory
dishes artistically prepared to
enhance health and culinary
delight, is reborn at*

YAN VAN VAN.

We invite you to experience our
Nouvelle Asian Cuisine



CYNTEX NYC
PHOTOGRAPHERS

"we make it fun"

(212) 679-6342

18 East 41 Street, Suite 403
New York, NY 10017

Cooking in Concert

SUPERSTAR CHEFS JAZZ LEGENDS

The most lavishly designed guide ever assembled to assure the ultimate in home, holiday entertaining.

"Holidays In Harmony"

A COOKBOOK & TWO-COMPACT DISC BOXED SET



Complete Holiday Menus
and Recipes by:

David BURKE	Diane FORLEY
Stephan PYLES	Michael OTSUKA
Chris SCHLESINGER	Kevin RATHBUN
Jimmy SCHMIDT	Mark SPANGENTHAL
Cory SCHREIBER	Tom VALENTI

Plus 9 more "Master" chefs from America's finest restaurants: Spago, Gramercy Tavern, Star Canyon, Park Avenue Café, East Coast Grill... just to name a few.

The digitally remastered, "Ultra-Live" compact discs feature legendary musicians: Chet Baker, Bucky Pizzarelli, Gene Bertoncini, Michael Brecker, David Raleigh and many, many more.

Let The Chefs Instruct You
As The Music Soothes You.

Call now to order your copy of this limited edition gift box set.

212 529-9111 / 800 914-3990

\$39.95 + S&H

Visa Mastercard or Amex

To order by mail: Send check or money order (for \$39.95 + \$5.95 shipping and handling, NY residents must add 8.25 sales tax) to:

Cooking in Concert,
175 Fifth Av. Suite 2103, NY, NY 10010

BRING IT ON

HOME



Stemware, flatware, china, and everything for home entertaining is available at Bloomingdale's.

A help-yourself buffet, a sophisticated soiree, or a tree-trimming party come to mind at this time of year. If you're having your party at home or at a facility that doesn't provide its own menu, New York offers a wonderful range of caterers to suit every culinary motif.

Bobby Flay, Executive Chef at Mesa Grill, now oversees **Bobby Flay Catering** (965-1729), a cutting-edge catering operation that will spice up your celebration with originality, flair, and a Southwestern accent; Flay's eclectic menus are customized to your preferences—and tolerance for heat.

Your boss asks you at the last minute to put-together a party for 40 out-of-town guests. What to do? The event planners at **Liaison Unlimited** (315 East 68th Street, 535-0005) can solve your dilemma, providing a free, special-events location service for both corporate and private clients. They also recommend restaurants for private parties, as well as caterers, florists, entertainers, and photographers.

Suzanne Kallick Gilliam, owner of

The Catering Company (215 West 29th Street, 564-5370), provides full-service catering and special-event planning for both private and corporate clients. She's orchestrated thematic cocktail parties and awards banquets, as well as festive affairs for the city's cultural and educational institutions.

According to Ilene Lander, president of **Table of Contents** (73 Fifth Avenue at 15th Street, 620-0622), the use of a party planner "is insurance that your party will be a success." Lander, who conducts a workshop in party planning at **The New School**, will rent clients space in an elegant loft she owns on lower Fifth Avenue. Here, as well as at other locations—around town and in the boroughs—she can create theme parties focused on the individual's taste and special interests. Home parties and corporate events also are arranged.

Paint the Town Red (853 Broadway, by appointment only, 677-3173) provides clients access to a database of "best kept secret" locations for their

special events. This complimentary service recommends vendors for invitations, photography, music, entertainment, and flowers. The company also provides full-service planning and consulting services.

Speaking of flowers, here's one detail you can leave to the pros at **MDH Decor Floral & Event Design, Inc.** (301 West 18th Street, 627-2086). Expert floral designers literally weave flowers, fabrics, candles, and gorgeous vines into the architecture, color scheme, and theme of the party.

Are you having a difficult time deciding where (other than home) to hold a small family get-together or locating where you and your business associates can have a leisurely holiday dinner? Consult with **Party Line Planners** (167 West 34th Street, 560-1680), a free service offered by Riese Organization Corporate Group, which has 45 restaurants in the metropolitan area—some casual, others formal; it will give you information as to which would best to suit your needs.

If you are a New Yorker with little time to shop for specialties, you can call your local **D'Agostinos**, where a delicatessen manager will help you plan a buffet menu of elegant pasta salads, hot and cold hors d'oeuvres, platters of



With the pros at The Catering Company, you can actually relax and enjoy the fun.

"This three-hour cruise around Manhattan gives you more spectacle than Windows on the World, The River Cafe and The Rainbow Room combined."

"Passport to New York Restaurants 1996," John F. Mariani & Peter D. Meltzer



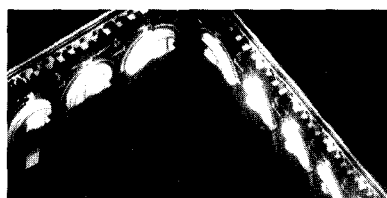
**For Brunch or Dinner Reservations,
Call 212-630-8100.**

Pier 81, West 41st Street at the Hudson River.

For private charters, call 212-630-8800. For general public groups of 15 or more, call 212-630-8880. Ample parking on our pier.

World Yacht proudly presents Glyn Bailey, performing nightly Sunday through Friday. And don't forget our monthly Cigar Cruise on 9/25.

WORLD YACHT
NEW YORK
Elegant Dining Afloat



Ten signature windows frame ten breathtaking panoramas of New York.



Reception Room: Many say, "I'd like to live here!". Avenue Mag said "Latest 'in' Space".



Ballroom: Dining tables and large dance floor for 75 to 250, surrounded by the city.

**MANHATTAN
PENTHOUSE**

on Fifth Avenue
212-627-8838 by Appointment

Piccolino

*Enjoy fresh pasta & gourmet
thin crust pizza in a country
Italian setting.*

*Celebrate the Holidays or any
special occasion with a private
party in our delightful upstairs
dining room.*

8 East 36th St. (Fifth & Madison)
212.683.6444

New York
The Greatest City in the World

BOSS
HUGO BOSS

CANALI

Ermenegildo Zegna

VERSACE
CLASSIC V2

VALENTINO
SOUTIQUE

Burberrys
OF LONDON

Corneliani

VESTIMENTA

Belvest

The Greatest Boutique for Men in the World
Only in New York City

601 Fifth Avenue @ 49th St. (212) 980-7933
488 Madison Avenue @ 51st St. (212) 752-5880
335 Madison Avenue @ 44th St. (212) 370-4090

BRITISH
AMERICAN
HOUSE



Bobby Flay Catering's colorful condiments with a Southwestern kick.

cheeses from around the world, and fresh breads and rolls—and will deliver it all promptly to your door.

Well-known for their kosher baked goods and a favorite at lunchtime for midtown workers, **Zaro's Bread Baskets** (466 Lexington Avenue at 46th Street, 292-0175) caters corporate meetings and office and home parties. They create antipasto platters, six-foot party heros, salads, and several varieties of pizza, as well as special occasion cakes and other baked goods.

Call **Dean & DeLuca** (560 Broadway between Prince and Broadway, 226-6800) for select gourmet offerings such as international cheese platters, antipasto, pasta, hot and cold hors d'oeuvres, hot entrees, salads, speciality breads, and exotic fruits. And, don't forget the dessert trays.

If you decide to take on the cooking and entertaining honors yourself, check out *Martha Stewart's Entertainment Menus* or Jane Buden's *The Hors d'oeuvres Book* for recipes and ideas. There still may be time to enroll in short classes with a focus on creating special dinner parties and elegant at-home entertaining for the holidays at the **New School's Culinary Arts Program** (100 Greenwich Avenue, 255-4141).

For yourself or a good friend, get **Cooking in Concert's Holidays in Harmony** (Acoustic Records, 529-9111), a special cookbook/boxed CD set featuring holiday and entertaining menus, recipes, and tips from 20 top chefs. While savoring the jazz and following the instructions on the CDs, listeners learn that the art of creating the holiday feast is half the fun.

For an introduction to the ethnic markets that dispense exotic or hard-to-find foods, no one should be without a copy of James Levine's *New York Eats*, which



The River Café

THE ELEGANCE OF THE RIVER CAFÉ
IS NOW AVAILABLE FOR PRIVATE
PARTIES OF THE HIGHEST LEVEL.

ON THE EAST RIVER UNDER THE
BROOKLYN BRIDGE

PRIVATE PARTIES • FREE PARKING

718.522.5200

Laura Belle

*A moment you will always remember
in a room you will never forget.*

Laura Belle
120 West 43rd Street
819-1000

describes many of the city's ethnic markets and speciality stores.

A different slant to an at-home party is catering from a favorite ethnic restaurant, delicatessen, or bakery, be it Chinese, Japanese, Greek, Turkish, Jewish, Maltese, African, or Indian. Many ethnic clubs and organizations provide catering or referrals.

To celebrate the African-American feast Kwanzaa, **Eva Naaborker Forson**, owner of Abayaa African Catering (683-1311), provides an international menu for clients.

Concerned that your forks don't match or your serving platters are too small? Afraid that you don't have the right look for your table? If you need help, stop by **Bloomingdale's** (59th Street at Lexington Avenue, 705-2000). Don't forget that all-important hostess gift or a special kitchen gadget for yourself, either!

Even if your home or office is spacious, you might not have enough chairs, tables or tableware. A call to **The Posh Party/Broadway Party Rental** (269-2666), and you're in business. The company rents and delivers a large assortment of quality party goods—tableware, chairs, and linens.

Just as important as the well-dressed home is the well-dressed host. **British American House** (980-7933) fashionably dresses gentlemen for special occasions, with an array of designer choices, including Canali and Hugo Boss tuxedos, Ermenegildo Zegna tuxedo shirts, Gianni Versace vests, and a full line of men's designer accessories, including cufflinks, silk scarves, suspenders, and pocket squares.



This year, forego standard fare by introducing signature creations by Bobby Flay Catering.

Lunch

Dinner

Dancing



We had the
opportunity to
create
the perfect
night.....

So we took it!

TATOU

151 East 50th Street, NYC 212-753-1144

CELEBRATING
14 YEARS
OF DOWN-HOME
COOKING.

The Best BBQ in Town!

New Lite fare entrees
Private party facilities
Saturday & Sunday \$10.95 brunch
Outdoor Terrace
Corporate Catering
Monday Nites "All You Can Eat"
for just \$16.95
Childrens' Party Plans
New kids menu
Take out & Delivery

TENNESSEE MOUNTAIN

for reservations call
212-431-3993

Open 7 days for lunch-brunch-dinner
Major Credit Cards Accepted

Real Food Real Fun Real Value
143 Spring Street corner Wooster

TWINS
RESTAURANT

THE ONLY RESTAURANT STAFFED ENTIRELY BY

IDENTICAL TWINS

What Would The World Be Like
if We All Had A Double?
Look No Further!!!

TWINS RESTAURANT
"NEW YORK'S MOST
EXCITING PLACE FOR
PARTIES"

- ★ • Corporate Events
- Holiday Parties, ★
- Children Parties
- Bridal Showers
- Engagement Parties
- Fundraisers
- 20-200 people

Monday
Nights - Kids Under 10 Eat Free

Every
Tuesday - TWIN Lobster Night- Two
1&1/4 lb Lobsters-
\$16.95 p/person

• OPEN 7 NIGHTS A WEEK • NEW AMERICAN
& SUNDAY BRUNCH CUISINE

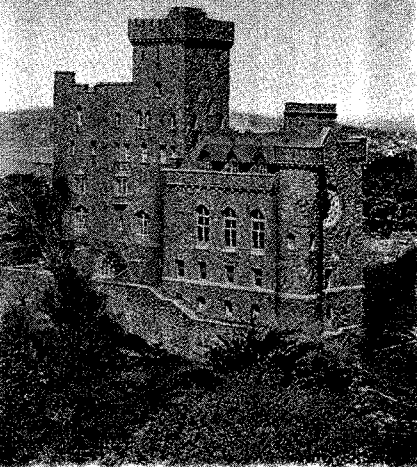
1712 Second Avenue (89th Street)
Tel 212 987-1111 Fax 212 987-3698
E-mail: Billywonka@aol.com

*High on the crest of a hill,
It beckons from afar.*

*Regal, inviting, awe-inspiring;
Hospitable beyond compare.*

*Vaulted ceilings, stained glass,
Towers, turrets, baronial halls.*

*It echoes with memories
Of bygone times;
But lives here and now.*



The Castle at Tarrytown offers the highest European standards of service in a most unique environment. Our distinctive restaurant, The Equus, shall exceed your every expectation for the paramount



dining experience, supported by exquisite accommodations and an ideal location. The Castle will provide an unparalleled atmosphere for your next special occasion or business function.

The Castle At Tarrytown • 400 Benedict Avenue, Tarrytown, New York 10591
tel: 914.631.1980 • fax: 914.631.4612 • Equus Restaurant: 914.631.3646

HOTELS



The beautiful Castle at Tarrytown (above).
A views from the Righa Royal Hotel (below).



Sophisticated Manhattan hotels, such as the **U.N. Plaza Hyatt** (First Avenue at 44th Street, 702-5004), offer luxurious lodging in addition to facilities with top-shelf amenities, ambience, and cuisine.

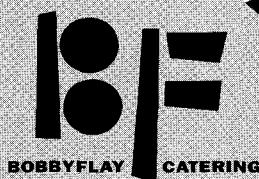
An historic site, **The Lowell** (28 East 63rd Street, 838-1400), provides elegant, renovated suites, renowned American fare, dancing, and all the amenities.

The **Righa Royal Hotel** (151 West 54th Street, 468-8777) has a duplex penthouse banquet space that makes a dramatic statement 54 floors above Manhattan. With stunning views and American cuisine catered by Halcyon, it offers holiday packages that include a four-course gourmet banquet and wine service.

The Mark (25 East 77th Street, 744-4300) is a wonderful choice, boasting a glass-roofed greenhouse within its 3,500 square feet of elegant banquet space, accommodating up to 150 for a seated dinner or 300 for cocktails.

Get away from it all at the elegant **Castle at Tarrytown** (914-631-1980), a gothic luxury inn, gourmet restaurant, and special-event facility set on 10

*Escape
from Tradition!*



**MEMORABLE CUISINE FROM
THE CHEF OF
MESA GRILL AND BOLO.**

**Complete event planning, from cocktail
parties to galas.**

PHONE (212) 965-1729

FAX (212) 925-6609

195 HUDSON STREET • NEW YORK, NY 10013



Fowl up your holiday

**DEAN & DELUCA
CATERING**

Call our catering director, 226-6800 ext. 259

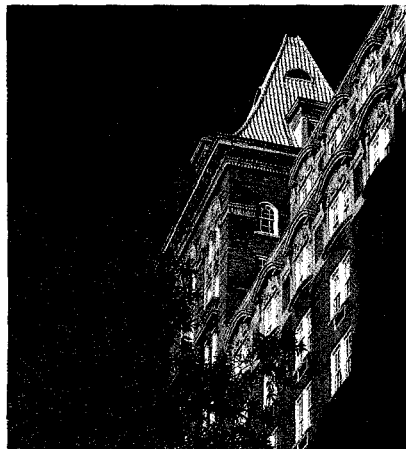
acres overlooking the Tappan Zee.

Often, it's the personal touches that make an event memorable. **Alpine Creative Group** (28 West 27th Street, 213-8280) designs unique, customized invitations. A staff of designers create special invitations and holiday cards using handmade and imported papers, lace, ribbons, and other accents.

The **Ken Gross Orchestras** (800-688-4480), will create a tailor-made evening of music, featuring a broad range of professional musicians and vocalists who play everything from Big Band, Classical, and Swing to today's popular music. Their high-energy sounds will not drown out the party.

A good photographer is crucial to preserving memories. **Cyntex NYC** (18 East 41st Street, 679-6342) photographers are expert at using your wedding site as a backdrop, stopping traffic for a shot of the couple on Fifth Avenue!

For squiring the bridal party in style, **All-State Car and Limo, Inc.** (924-1919), lets you reserve chauffeured vans, mini vans, and stretch limousines.



The Mark's stately facade (above).
Lovely dining at The Lowell (below).



**More than you've ever dreamed of.
For less than you've ever imagined.**



You've dreamed of the perfect setting for your affair. The Upper East Side, of course. A place where elegance isn't ordinary. And exclusiveness is unpretentious. A place where guests have individual menus prepared with the attentiveness of the finest restaurant. And served in an unobtrusive manner. A place that feels a lot more expensive than it really is. A place that's called The Mark.

Contact our Catering Director at 212-744-4300 for an appointment.

THE MARK



N E W Y O R K

Madison Avenue at East 77th Street, New York. Call 212-744-4300 or 1-800-THE MARK

LETIZIA RISTORANTE ITALIANO



"Quality by
tradition"

LUNCH • DINNER
PRIVATE PARTY ROOM

Live Piano Music
Nightly from 9pm

"Warm friendly... satisfying."
ZAGAT

1352 FIRST AVE
(72ND & 73RD STS.) • NYC
212-517-2244



SPEND AN EVENING IN EUROPE
(WITHOUT TRAVELING 3,000 MILES)
Enjoy fine Italian dining in the center of Manhattan



7 days • Breakfast, Lunch & Dinner
Pre & After-Theatre Menu

★ CIAO EUROPA RESTAURANT ★



63 W 54TH St. • NYC
Near Radio City Music Hall
Tel. 212-247-1200



BAKERY MAIL ORDER

- * BAGELS
- * NY BAKED GOODS

TRY OUR NY SURVIVAL KIT

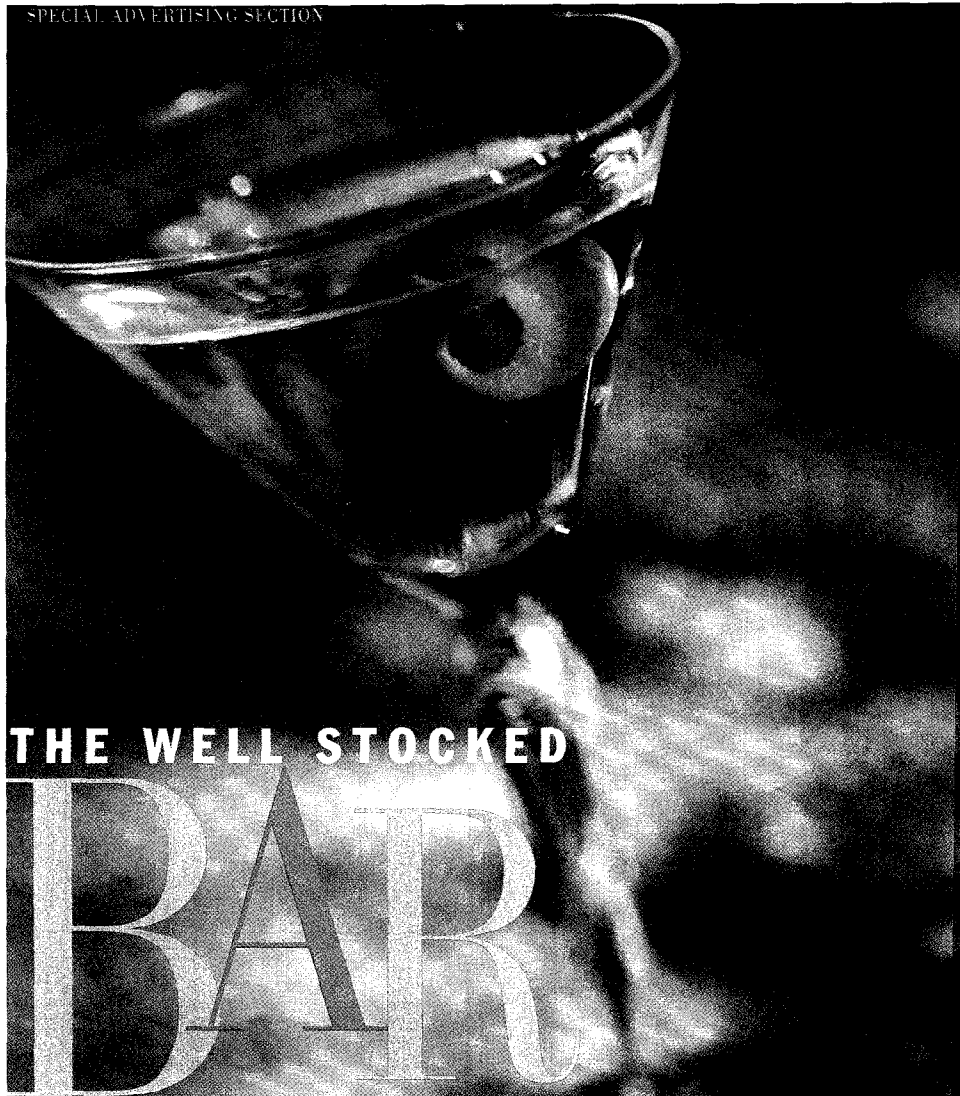


CORPORATE CATERING

- * COOKIE PLATTERS
- * 6 FOOT HERO'S
- * BREAKFAST MEETINGS
- * LUNCHEON MEETINGS
- * OFFICE PARTIES
- * SPECIAL OCCASION CAKES

WE DELIVER CAKES TO
MOST OF MANHATTAN

800-624-8559
212-292-0175



THE WELL STOCKED BAR

Dorothy Parker drank martinis. She must have. Martinis at cocktail hour, deep red wine with dinner, and brandy long into the night—from a snifter whose crystal rim had known the lips of William Faulkner, Robert Benchley, and Zelda Fitzgerald. Remove the brandy from the snifter, the Stoli from the shaker—dismiss the vin rouge altogether—and nights at the Algonquin round table pale in the harsh light of promise left unfulfilled.

Whether or not your guest list includes celebrated literati, the pressure to jumpstart a holiday fete still falls heavily on the cocktails you serve. A simple selection of wine and beer is fine for a last-minute gathering of chums, but only a well-stocked bar can carry a truly festive promise of warmth and good cheer at a holiday party.

Preparing such a reserve requires no special training, no Martha Stewart guide—just a basic knowledge of

essential liquors, condiments, and stemware. To fully appreciate the essence of drinks properly prepared, you will need a range of glasses. According to Christophe Thomas, manager at Remi, “Champagne flutes, martini glasses, cognac snifters, wine glasses, and rocks glasses will serve you well.”

William Tello, beverage manager at Laura Belle, agrees. “You don’t just pour and serve. To enjoy a fine cognac, for example, a snifter is shaped to warm the cognac and release the flavors.”

Still, when it does come to pouring and serving premium liquors, the glass should only be half full, says Cafe Word of Mouth manager Rachel Osborne. “If I were having a party at my home, I’d go with a nice cognac like a Rémy Martin. Vodka—a traditional like Smirnoff, and

one flavored kind like Stoli Ohranj or Absolut Citron. A smooth gin like Tanqueray or Bombay Sapphire. Rum. Tequila. Champagne. A robust Rioja from Spain. A white, like Pinot Noir, to pair with poultry and fish. And then all the side things: dry and sweet vermouth (Martini and Rossi), the different sodas from tonic to Coke. Triple Sec, lime juice. A sparkling water, an Evian. During the holidays people drink more cognac and brandy, so I’d stock up.”

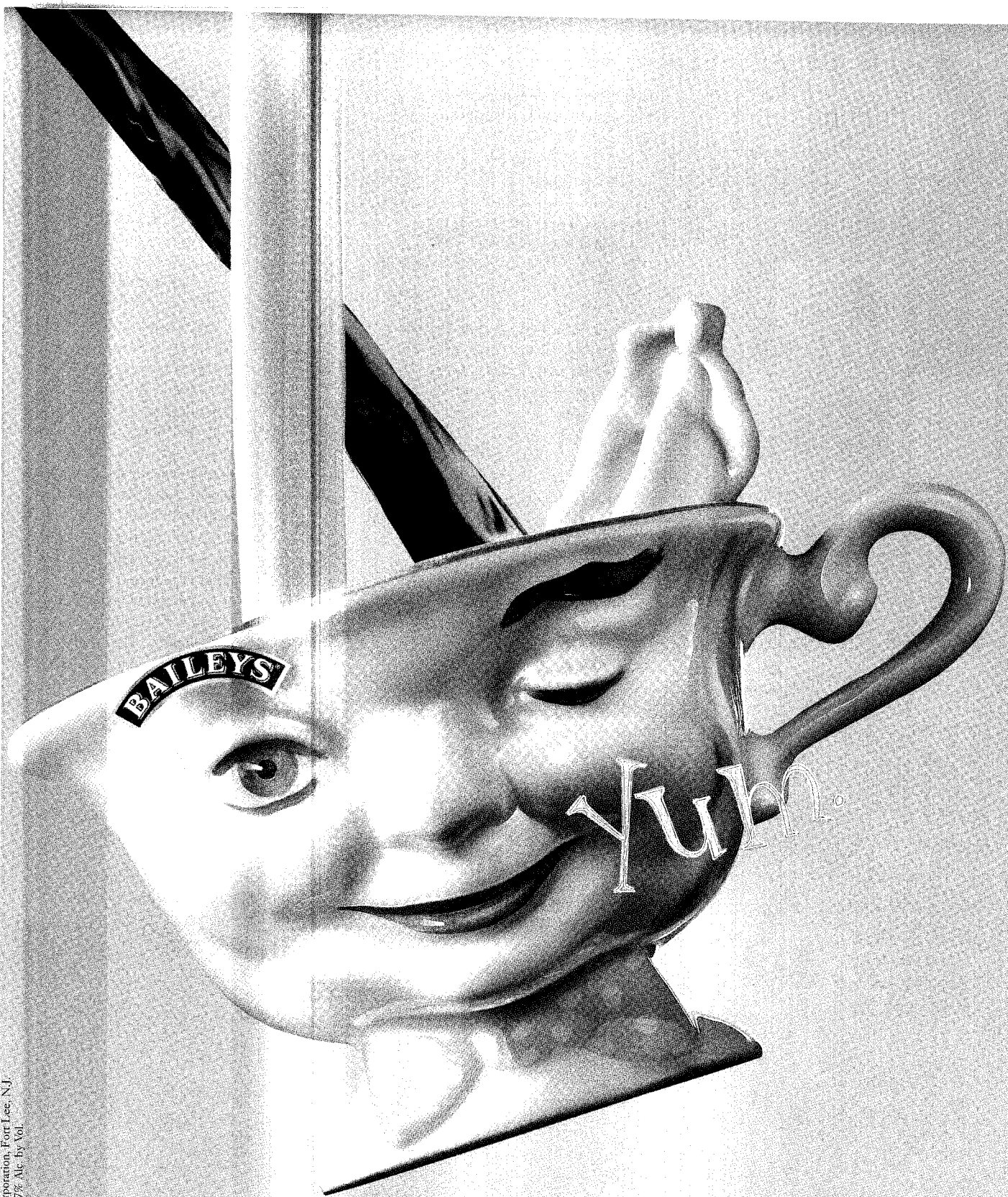
For an expert selection of wine and champagne at a holiday party, Michael Arron, owner of Sherry Lehmann wine recommends Saint Veran 1995 from Georges Duboeuf (\$8.50) for white, Brouilly Chateau de La Chaize 1995 (\$9) for red, and for Perrier-Jouët (\$20.50) for Champagne. “These are three nice wines that won’t break the bank, and they taste good.”

This holiday season, classic cocktails with a twist, such as martinis made with Hennessy or flavored Stolichnaya will be increasingly de rigueur. You will see bold drink combinations and drinking styles. Take, for instance, high-end tequilas, the fastest-growing liquor category on the horizon. Rather than tossing back shots, urbanites are sipping these super-premium tequilas straight up. Derived from the rare blue agave plant, premiums like Cuervo 1800, Patron, Montezuma, and Sauza Anejo, are meant to be savored like brandies. They also make superb Margaritas. When you’re feeling flush, add a splash of Grand Marnier or Cointreau.

Vodka, America’s most popular distilled spirit, is the staple no home bar can do without. Crystal clear, crisp, and mixable, vodka blends nicely with fruit juices, tonics, and citrus wedges.

Smirnoff 80, the top-selling vodka in the United States, has a fresh, clean, taste that blends well with everything from lemonade to pineapple juice. Hot new brands include Fris, Ketel One and Skyy. These days, however, premium vodkas with exotic flavors, extracts, and spices have begun to stand proudly on their own. Absolut’s flavored family includes Peppar, infused with jalapeño pepper and paprika; Kurant, with black currant berries; and lemon-infused Citron, with hints of lime, mandarin orange, and grapefruit. Stolichnaya now offers Ohranj, with orange zest, juice, and pulp; Limonaya, sparked with lemon; Pertsovka, which gets its

 **By Darcy Lockman**



BAILEYS® & COFFEE The Original.

This limited-edition Baileys coffee cup and its companion female cup are available for \$14.95 per set, plus shipping and handling (while supplies last). To order, please call 1-800-221-6422 (Catalog: BLE96, Promo: BA15P/Item #1A).



LILLET
THE APERITIF OF BORDEAUX

Imported by:
Premiere Wine Merchants, New York, NY

DENIM & DIAMONDS
A SHOT OF COUNTRY WITH A SPLASH OF ROCK 'N' ROLL

**New York's
Premier
Country
Western
Nightclub**

**7 days
a week
4pm - 4am**

**511
Lexington
Avenue
between
47 & 48th**

212 371-1600
Parking \$6. with validation 135 East 47th St. (Square Parking)

Photo: Michael Krasowitz

heat from chile peppers; and Okhotnichya, with 10 aromatic spices and herbs that include ginger, clove, juniper, and orange peel. Finally, you may have tasted your first fruit-infused Finlandias dispensed from large glass urns at a favorite nightspot, but Finlandia Arctic Cranberry and Pineapple vodkas are equally delicious at festive residential parties.

Robert Malta, owner of Artepasta, reports, "I've been seeing a lot more varieties of the martini made with flavored vodkas or with Hennessy and other ingredients. A popular variation is the Cosmopolitan (made with premium vodka, fresh lime juice, and a splash of cranberry) which I think is the perfect drink for a holiday party. It has a nice flavor, and you can make a batch in a pitcher and just pour it into martini glasses. Champagne cocktails are good as well—with Chambord or Kir Royale."

In addition to retro cocktails—blended whiskeys, like Johnnie Walker Red, Dewar's, and Cutty Sark—have made a comeback. Their unique Highlands flavors reflect the hearty combinations of single-malts that go into them. With upwards of 30 of Scotland's finest whiskeys, aged premium blends, including Chivas Regal and Johnnie Walker Black, are also enjoying renewed popularity. But it's the exemplary single-malt scotches that are garnering all the attention. Top-shelf single-malt contenders include: The Glenlivet, Glenfiddich,

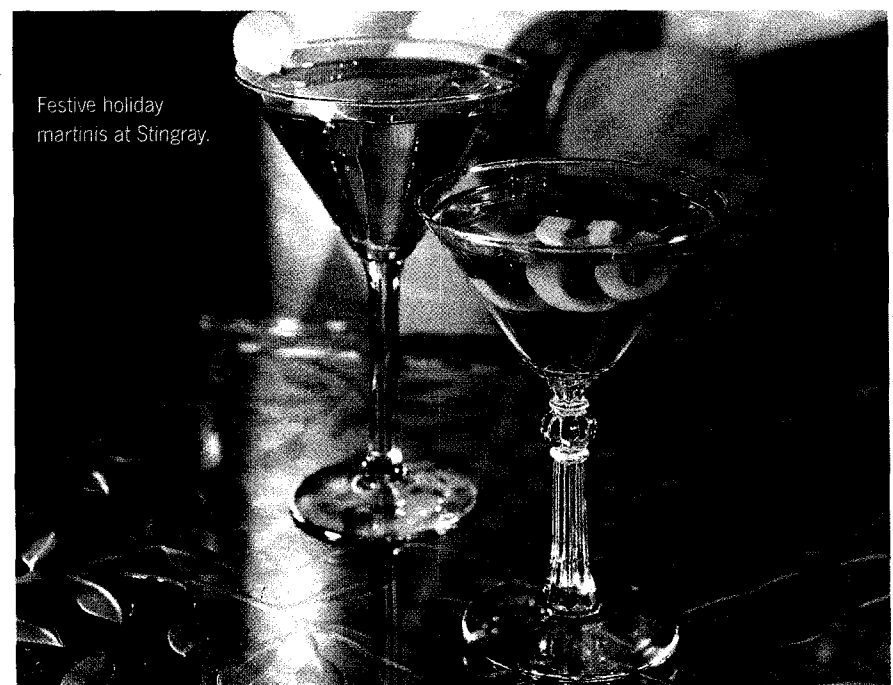
Loch Dhu, The Balvenie, Johnnie Walker Blue, Macallan, and Aberlour, which is subtly flavored with a hint of sherry.

When you're entertaining, proper cocktails make stress melt away and serve as a civilized precursor to a festive evening. "Aperitifs like **Lillet** cleanse the palate before a meal," says Justin Hatch, head bartender at Rain. "They should be served chilled." Another classic is Campari on the rocks with a splash of soda.

Late evening is the time for ports, sweet fortified wines that mellow with age. If you are uncertain of which port to offer, stick with **Graham's**, a leading purveyor of fine Port since the 1800s. Selections include tawnies, ranging from 10 to 40 years old, and Six Grapes Port, an intense and rich blend.

"Around the holidays, guests like warm drinks, so coffee with **Bailey's Original Irish Cream**, Sambuca Romana, or Kahúa always goes over well," says Kevin McGrath, manager of Denim and Diamonds. Those with a taste for decadence have made **Bailey's** the world's best-selling cordial. Other indulgent after-dinner drinks include Godiva Liqueur, a chocolate-lover's fantasy; Amaretto DiSaronno, with the sweetness of almonds; Frangelico, made from wild hazelnuts with berries and flowers; and Grand Marnier, a subtle blend of oranges and top-quality cognac.

Coffee drinks, made with rich Colombian coffee or espresso and a



HOLIDAY BAR RECIPES

splash of a favored liqueur, such as Della Notte, a dark Sambuca with a the star-anise taste of Romana Sambuca, are the perfect end to a holiday meal. Sophisticated palates also appreciate fine brandies and cognacs, including Courvoisier, Martell, Hennessy, and Rémy Martin.

A complete bar includes more than just a lineup of liquors and the right glasses. Gary Lindemann, bartender at downtown's Heartland Brewery, recommends stocking a large supply of cocktail napkins, plastic toothpicks, stirrers, lemons, limes, maraschino cherries, cocktail olives, and onions. With a well-stocked bar like this, even the most fabulous of guests will stay around for dessert. In fact, you may want to check on your supply of Beefeater gin, tomato juice and Tobasco—essentials for those revelers who stick around for morning-after Bloody Marys.

The following are a few notable holiday cocktails to help you ring in the season with good cheer.

Additional reporting for this section by Susan Richardson.

Bailey's Candy Cane

Mug of cocoa
1 shot of Bailey's
1/2 shot of peppermint schnapps
Garnish with candy cane swizzle stick

Cuervo Christmas Margarita

3/4 ounce cranberry juice
1 1/2 ounces Cuervo 1800 tequila
3/4 ounce triple sec
Wedge of lime
Shake and pour into glass
with sugar-coated rim

Bacardi Spinning Dreidel

1 1/2 ounces chilled Bacardi Limon rum
1 ounce Blue Curacao
Stir and serve in martini glass

Myer's Hot Apple Pie Punch

In punch bowl combine:
1/2 cup Myer's rum
1/2 cup golden raisins
4 cups dry cider
1/2 cup apple brandy
4 two-inch pieces of cinnamon stick
1 apple, cored, halved, and sliced

Smirnoff Winter Martini

1 1/2 ounces Smirnoff vodka
1/2 tsp. Martini & Rossi vermouth
Stir in mixing glass; strain into martini glass coated with a mixture of nutmeg, cinnamon and sugar; garnish with three cranberries

Campari-Tanqueray Continental

2 ounces chilled Campari vermouth
Dash Tanqueray vodka
Lemon and orange peels
Shake and strain into chilled martini glass
Top off with splash of chilled soda water

Seasonal Stinger

4 ounces Hennessy
Dash crème de menthe
Garnish with candy red-hots

Kris Kringle Kurita

1 ounce Absolut Kurant
1/2 ounce Cointreau
Juice of small lime
Mix Absolut, Cointreau, and lime juice with ice. Strain and serve in a cocktail glass.
Garnish with a slice of lemon.



**YOU ACCIDENTALLY FERTILIZED
YOUR LAWN WITH WEED KILLER.**



**YOU WILL NOT HAVE TO MOW YOUR LAWN
UNTIL SOMETIME IN THE YEAR 1999.**



W. & J.
GRAHAM'S
SIX GRAPES PORT
A PERFECT FINISH.

IMPORTED BY PREMIUM PORT WINES, SAUSALITO, CA 1-800-826-1259



WINE · BEER · TAPAS

BAR & LOUNGE

60 wines by the glass

Specially categorized series of wine samplings called wine flights

Creative list of over 40 international beers

Delectable tapas menu paired perfectly with complimenting wines in a prix fixe

Cozy cigar lounge

Wine tasting classes and special events

Available for private or public parties, exclusive gatherings or very happy hours

244 East 51st Street
Between 2nd & 3rd Avenues
212.319.WINE

HOGS & HEIFERS

**IF YOU'VE BEEN
THROWN OUT
OF OUR BAR...
COME TRY OUR BBQ**

- ★ POOL TABLE
- ★ COUNTRY & ROCK MUSIC
- ★ FULL BAR
- ★ PRIVATE PARTY ROOM

**22 9th AVE. NYC
212-604-0092**

**(1 BLOCK EAST OF
HOGS & HEIFERS SALOON)**

**BOURBON**

Gentleman Jack
Jack Daniels
Jim Beam
Maker's Mark
Wild Turkey

CHAMPAGNE

Dom Pérignon
Moët & Chandon
Perrier-Jouët
Veuve Clicquot
Tattinger

COGNAC

Courvoisier
Hennessy
Martell
Rémy Martin

GIN

Beefeater
Bombay Sapphire
Gordon's
Seagram's
Tanqueray

LIQUEURS/APERITIFS

Amaretto Di Saronno
Baileys Original Irish Cream
B&B
Campari
Chambord
Cointreau
Godiva Liqueur
Amaretto Di Saronno
Drambuie
Frangelico
Godet
Grand Marnier
Harvey's Bristol Cream
Kahlúa
Lillet
Romano Sambuca

RUM

Appleton
Bacardi
Captain Morgan
Mount Gay
Myer's

SCOTCH, SINGLE MALTS & RYES

Aberlour
Chivas Regal
Cutty Sark
Dewar's
Glenfiddich
The Glenlivet
Jameson's Irish Whiskey
Johnnie Walker Red & Black Labels
J&B
Old Bushmills

TEQUILA

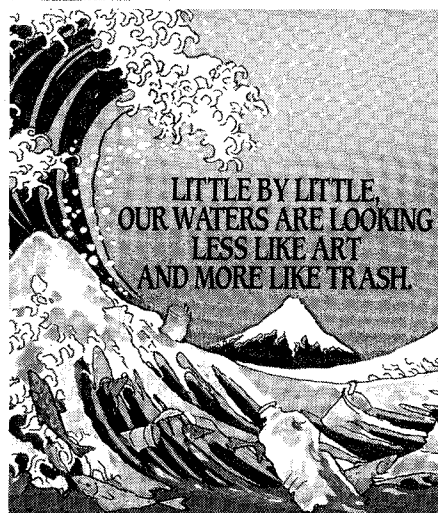
Jose Cuervo
Herra Dura
Matador
Montezuma
Monte Alban
Patrón
Sauza

PORTS

Cockburns
Dows
Fonseca
Graham's
Sandemans
Tawny

VODKA

Absolut
Finlandia
Fris
Ketel One
Skyy
Smirnoff
Stolichnaya



LITTLE BY LITTLE,
OUR WATERS ARE LOOKING
LESS LIKE ART
AND MORE LIKE TRASH.

You can help protect our water by using natural lawn care products, less toxic household cleaners and by recycling used motor oil. Call 1-800-504-8484 and we'll send you more on how you can help protect our rivers, lakes and oceans forever.

CLEAN WATER.
IF WE ALL DO A LITTLE,
WE CAN DO A LOT.



PARTY

PLANNING CHECKLIST



Before you plan your holiday party, it's vital to sit down and determine exactly what you are trying to accomplish and what your limitations are.

- Do you want an intimate sit-down dinner, a buffet with a few guests, or something more elaborate—cocktails, hors d'oeuvres, a five-course meal, and entertainment?

- Determine how much you want to spend and keep to a budget. Can costs be reduced or contained by changing the day or time of the affair? It is undoubtedly less expensive to rent a hall or a room in a restaurant on a Sunday afternoon than on a Saturday night. If you want yours to be the only affair at a restaurant, for instance, anticipate paying a hefty price to "close" the restaurant for the duration of the party.

- Visit several of the establishments under consideration. Make time to sample menu offerings that are similar to what you plan on serving. This pre-test provides you with the insight to make decisions about restaurants and caterers before you actually sign on.

- Know your guests and their special needs. Keep in mind dietary considerations, and make certain that they can be met by the caterer or restaurant you select. Many caterers and restaurants will prepare kosher food or vegetarian fare for your guests. Ask about ease-of-access for physically challenged guests.

Before The
Curtain Rises,
The Spotlight Is
On Sfuzzi.

SFUZZI
New Italian Cuisine

Pre-Theater
Prix Fixe \$29.95, 5-7 pm
*Let us tailor a private party for you.
Groups of 25 to 1,500*

58 West 65th Street Across From Lincoln Center
212.873.3700
Two World Financial Center 212.385.8080

HOW TO PLAN THE PERFECT PARTY

1. Pick a date
2. Invite the guests
3. Call LIAISON UNLIMITED, INC.

Let our decade of experience help you find the perfect event space, entertainment and decor... FOR FREE!

Your special events office is just a phone call away...

The Special Event Source

Liaison
Unlimited™

212/535-0005

-Allstate-

Luxury Cars At Less Than Taxi Prices
PRIVATE CAR & LIMOUSINE SERVICES, INC.



T.L.C. License #B00761

Serving New York Tri-State Area

1-212-333-3333

OUT OF STATE TOLL FREE 1-800-453-4099

TO:	FULL SIZE	STATION	LUXURY	VAN	STRETCH
LA GUARDIA	\$18	\$25	\$25	\$55	\$70
KENNEDY	\$28	\$35	\$37	\$70	\$80
NEWARK	\$29	\$35	\$38	\$70	\$70
HOURLY RATE	\$20	\$25	\$25	\$40	\$45

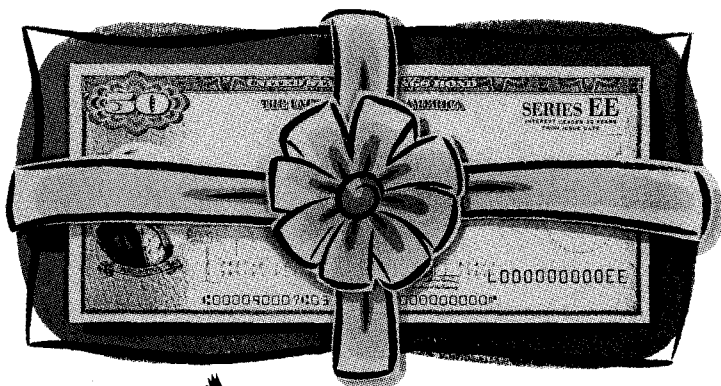
2 HOUR MINIMUM (MANHATTAN ONLY)
TALLS & GRATUITIES NOT INCLUDED
RATES SUBJECT TO CHANGE WITHOUT NOTICE

Reliable On Time Service • Experienced, Courteous Chauffeurs
Competitive Rates • Specializing in Out of Town Trips
24 Hour Radio Dispatched • Corporate Charge Accounts Welcomed
Fully Computerized • Amex Honored

"...a prompt, friendly and competitively priced service, that doesn't discriminate against individual customers and has rates that often end up costing less than a taxi."

NEW YORK MAGAZINE, 4/17/95

Why just give a present, when someone special to you celebrates a birthday, wedding, the birth of a child, the holidays or any other special day? Instead, give a gift that's as special as the day itself — a U.S. Savings Bond. After all, **when you can give** a piece of the future, you show you care today — and tomorrow. Get U.S. Savings Bonds at your bank, and be sure to ask for a U.S. Savings Bond gift certificate. Then, when someone special to you celebrates a special day, give U.S. Savings Bonds. You'll give **a piece of the future.**



Take
Stock
in America **U.S. SAVINGS
BONDS** 
A public service of this magazine

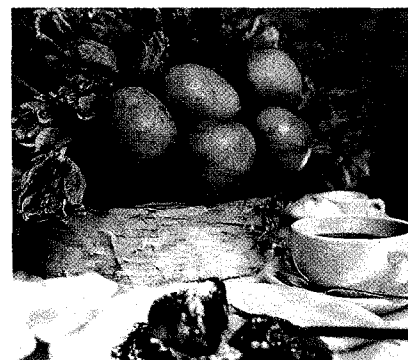


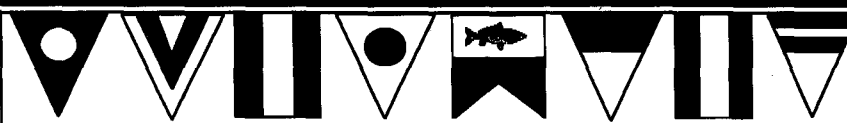
- Consider the services of a professional party planner, even for a small home gathering. He or she takes the work and headache out of planning, giving you peace of mind, and the time to enjoy your special event.

In most cases, planners have access to difficult-to-book locations and can provide special deals on site rentals because of long-standing relationships with suppliers. A party planner might have his or her own space that you can use to host an event. Consider the time and potential aggravation you save by using the services of a professional. Similar to a travel agent, many special event coordinators earn commissions from their vendors.

- What is the best way to find a reputable party planner? Get recommendations from friends or associates and check the planner's portfolio, which should include invitations and menus he or she has created for special events. Look over photographs of previous events, plus letters of recommendation from satisfied clients. If a specialist isn't able to furnish you with photos, recommendations, or other concrete examples of his or her work, take your business elsewhere.

Then, eat, drink, and be merry! •





THE WATER CLUB



Private Parties a Cut Above

On the East River via 23rd Street ~ Valet Parking

Private Parties: 545-1155 ~ Restaurant: 683-3333

INCONSPICUOUS CONSUMPTION PAUL LUKAS

Sweet Nothings

*For Halloween, bubbles you can eat,
politically correct gum, and a chewy yardstick.*

BECAUSE CHILDREN HAVE SUCH NOTORIOUSLY short attention spans, confections manufacturers are constantly developing new packaging gimmicks, new promotional approaches, and new products—if a candy lasts as much as a year before the kids get bored with it and move on to the next fad, that's considered a success. With Halloween looming, here are some recent entries that will be trying to survive for at least that long:

Cap Candy Bubbles (4-ounce bottle): This product, which is reportedly selling quite well at FAO Schwarz, is exactly what it sounds like: edible bubbles, available in grape, cherry, and cotton-candy flavors. The package warns against drinking the liquid bubble concentrate, so you have to blow the bubbles (or have someone else blow them) and then catch them in your mouth, a feat that's particularly amusing if you try it at a bar after a few drinks. Best inconspicuous element: the nutritional info, where the standard serving size is listed as "350 bubbles." (*Cap Toys, Inc., 26201 Richmond Road, Bedford Heights, Ohio 44146.*)

M&M's Minis (1.24-ounce canister): This recent launch from M&M/Mars, which features miniature M&M's in a series of brightly colored plastic containers, seems like a new product, but it's actually just a new package for the firm's M&M's Baking Bits, which have been around since 1994. Despite this minor flimflamery, I've grown extremely fond of the Minis—the canister lid makes a very pleasing sound when you pop it open with a satisfying flick of the thumb, and the package is great for snacking while driving, something that's damn near impossible with the traditional M&M's soft pack. Addiction beckons. (*M&M/Mars, 800 High Street, Hackettstown, New Jersey 07840.*)

Rain-Blo Re-Use-It Righteously Recycled Bubble Gum (2-ounce container): It is a measure of today's environmentally sen-

sitive times that recycling is now considered sufficiently cool to serve as the marketing concept for a brand of bubble gum. Of course, the little pebblelike gum fragments aren't actually recycled—they just look that way. Ironically, they're packaged in a hard-plastic container that will no doubt outlive us all once it ends up in the landfill. (*Leaf, Inc., 500 North Field Drive, Lake Forest, Illinois 60045.*)

Power Pez Candy Dispenser: Some Pez fanatics of my acquaintance are up in arms over this remarkable motorized toy, maintaining that any deviation from the standard cartoon-head Pez dispenser amounts to heresy. But I love gadgets, and this one's a doozy: It features a circular, multi-colored tray with twelve Pez-shaped slots, each of which spins around counterclockwise while the whole tray slowly rotates clockwise, creating a mesmerizing effect as it spits out one Pez at a time. Two packs of Pez are included with the \$3.99 dispenser; incredibly, so is the necessary battery. (*Cap Toys, Inc.; address shown above.*)

The Yardstick (3.5-ounce stick): We're always being told that quantity doesn't necessarily correlate with quality, but it's hard not to be seduced by the Yardstick, a stick of bubble gum whose length is suggested by its name. Fantastic packaging, too: One side of the long, thin box features a time line devoted to gum history ("1869: Ohio dentist William Semple patents the first chewing gum"); another lists gum trivia ("Heavyweight boxing champ Jack Dempsey chewed gum to make his jaw stronger"). Good luck fitting it into a kid's trick-or-treat bag, though. (*The Foreign Candy Company, Inc., 451 Black Forest Road, Hull, Iowa 51239.*)

SEND PRODUCTS, gadgets, promotional literature, and suggestions to Paul Lukas, *New York Magazine*, 444 Madison Avenue, New York, N.Y. 10022-6999. E-mail address: krazykat@pipeline.com.



Pop lid; pour contents in mouth.

THE INTERNATIONAL VINTAGE
POSTER FAIR

October
25, 26, 27

NEW LOCATION

**METROPOLITAN
PAVILION**
110 WEST 19
NEW YORK CITY

SPECIAL EXHIBITION
PAST POLITICAL
CAMPAIGN POSTERS

FRIDAY PREVIEW
5 - 9 (\$30)

SAT. 10 - 7 (\$10)

SUN. 11 - 6 (\$10)

SAT. & SUN. (\$15)

INFORMATION
(212) 206 0499

<http://www.posterfair.com>

The Art of Craft.

A dazzling display and sale
of works by 175 of America's
most talented crafts artists.

October 25, 26 & 27



Friday: 3 pm to 9 pm
Saturday: 11 am to 6 pm
Sunday: Noon to 5 pm



Admission \$7 (800) 649-0279
The 7th Regiment Armory, Park Ave. & 66 St.

West 63rd Street Steakhouse

63rd Street and Broadway, NYC
(212) 246-6363

"T-Bone...is first rate.
And the Prime Rib...is superlative."
- Gael Greene

American Festival Cafe

Rockefeller Plaza, W 50th Street
Lower Concourse Level 332-7620



THE REGIONAL CUISINES
OF CUBA
AND THE CARIBBEAN!

236 WEST 52nd STREET
Between Broadway & 8th Avenue
Phone: 212/586-7714

For Reservations:
212-246-6773
212-246-6788

863 Ninth Avenue
Corner of 56th St
Fax: 212-977-3857

Bello
Northern Italian Cuisine

Free Parking For Dinner
Customers 4:00 P.M. to Closing

ZAGAT 95

"BEST STEAKS, PRIME RIBS, PASTA, & SEAFOOD IN NY!"

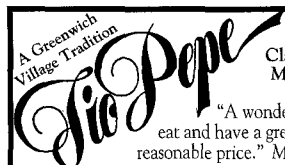
* LUNCH * DINNER * LATE NITE DINING
* SPORTS/CELEB HANGOUT * OPEN 7 DAYS
* 4 PARTY RMS, 10-160 BUDGETED

20%
DISCOUNT ON
FOOD & BEV.
with this ad!

BROADWAY JOE STEAK
HOUSE

315 W. 46TH ST. (BET. 8TH & 9TH AVES.)

BROADWAY THEATRE DISTRICT * (212) 246-6513



Classic Spanish &
Mexican Cuisine

"A wonderful place to meet,
eat and have a great time, all at a
reasonable price." Mary McCoy, MOR

168 West 4th Street (212) 242-9338

Langan's

150 West 47th St.
(bet. 6th & 7th Aves.)
NY New York, NY 10036
(212) 869-5482

The Theatre Goer's
First Choice in Dining

3 COURSE PRE-THEATRE DINNER DAILY 4pm-7:30pm \$22.95

Open Daily 11:30 am - Midnight Reservations suggested

GREAT SEATS

CONCERTS, THEATRE, SPORTS

YANKS • KNICKS • RANGERS • GIANTS

RENT • BRING IN DA NOISE

1-800-995-2827

SALES & BARGAINS DANY LEVY

Call of the Wild

Sales get frisky—potential catfights at the Vera Wang
sample sale; discounted leopard prints at Zitomer.

ZITOMER—THE KIND OF PHARMACY
ritzy enough to have a doorman—
is one of the few places in town
that carries diptyque (*deep-teek*)
candles. The French company
does the usual flowery scents like
chevrefeuille (honeysuckle), *lilas* (lilac),
and *verveine* (verbena) as well as gutsier
scents like *cuir* (leather) and *basilic*
(basil). Usually \$38, the candles are \$32
if you bring in this page. The entire dip-
tyque line (including soap and eau de
toilette) is also on sale, as is anything
with a leopard print—hats, scarves,
bags, gloves and hair accessories. For
example, leopard kelly bag was \$95,
now \$85.50. Zitomer, 969 Madison
Avenue, near 76th Street (737-5560);
all major credit cards and checks;
Mon.-Fri. 9-8, Sat. 9-7, Sun. 10-6;
through 10/31.

Wang Doodle

SOMEWHAT ANALOGOUS TO THE BOUQUET-
throwing at a wedding, the Vera Wang
sample sale is one of those situations
where everyone gets a little pushy and
inevitably a few tears are shed. This
year, the diva of fetching wedding cou-
ture is staffing the door with a guard or
two, because last year some of you got
(ahem) a bit too feisty. Bridal and
evening dresses include, from the bridal
collection: long ivory silk-satin sleeve-
less gown, was \$1,890, now \$900; from
the evening collection: short black silk-
crepe sleeveless chemise, was \$990,
now \$250. *Hotel Pennsylvania*, *Penn-
top Ballroom*, eighteenth floor, 401 Sev-
enth Avenue, near 33rd Street (575-
6400); all major credit cards, and
checks from N.Y. State banks (with
I.D.); Sat., 10/26, 9-5.

Car Talks

THAT LITTLE HABIT OF WALKING INTO A
service station, scratching your head,

DO NOT PHONE: Send suggestions to Dany Levy, *New
York Magazine*, 444 Madison Avenue, New York, N.Y.
10022-6999, six weeks before the sale. Only sales
exclusive to "Sales & Bargains" and not previously
advertised or published elsewhere will be considered.



Diptyque candles—the Rigaud of the nineties—come
in 27 singular scents, like *musc*, *myrrhe*, and *thé*.

and glancing quizzically at your car as it
sputters and spurts could cost you.
Here's some preventive medicine: Bob
Cerullo, certified mechanic and author of
What's Wrong With My Car?, teaches
a three-hour, Auto Maintenance 101-ish
class at the Learning Annex. He'll in-
struct you on the basics of vehicular log-
ic and show you ways to save scads of
money by avoiding unnecessary repairs.
Registration fees, now discounted, as
follows: \$29 for Learning Annex mem-
bers (was \$34); \$38 for nonmembers
(was \$44); class meets Sat., 10/26; call
570-6500 to register.

Brownie Points

THE FAT WITCH BAKERY SHIPS LITTLE
chocolate bombs—called Fat Witches—
right to your door. While supplies last,
the bakery's gift tin, filled with 27 Fat
Witch Babies (the chunky-size version),
is \$32 as opposed to the usual \$37. *The
Fat Witch Bakery*, 941-8171 (orders tak-
en by phone only); through 10/31.

Photograph by James Worrell.

Bargains as a Foreign Language

FRANCOPHILES WANTING A FRENCH COPY OF Toni Morrison's *Sula* (or any book in French) could trudge over to Librairie de France in Rockefeller Center and pay \$16.95. Or use a little of that French savoir-faire and order it from Bouquins, a small mail-order company that sells books written or translated into French, for \$7—the same price you'd pay in a bookstore in France. *Bouquins, P.O. Box 6676, New York, N.Y. 10128-0016 (876-2065); allow four weeks for delivery; payment is C.O.D.*

Farmer's Market

LOCATED IN AN 1840S FARMHOUSE AND stable and stocked with some prime thrift-shop fodder, Out of the Closet is a real gem, charmingly cluttered with an extensive selection of books (more than 10,000), clothes (like a pin-striped Armani shirt for \$4), antiques (like a Gio Ponte coffee table, regularly \$2,250, now \$1,687.50), china (like a Capodimonte floral-and-cherub centerpiece, was \$500, now \$375), and loads more. At its annual sale, all clothing and other selected items are 90 percent off. *Out of the Closet, 220 East 81st Street (472-3573); cash only; Tues.-Sat. 10-5; through 11/2.*

Lots of Odds

WOODARD & GREENSTEIN, MAKERS OF classic American woven rugs, has hundreds of odd-size rugs and runners that seem to cry out for a home in Millbrook or any rustic setting. Discontinued designs, floor and one-of-a-kind factory samples, regularly \$13.75 per square foot, are \$4-\$7 per square foot. Unfinished pieces can be fringed by the shop at \$12 additional per rug, or, for any Marthas among you, they'll teach you to fringe them for free. *Woodard Weave Workroom, 232 Madison Avenue (enter on 37th Street), Suite 609 (988-2906); checks and all major credit cards; Mon.-Fri. 11-6, Sat. till 5; through 11/1.*

Wish You Were Here

LINGERING OVER A MILKY CUP OF CAFÉ AU lait and a warm, crispy beignet at New Orleans' Café Du Monde is one of those quintessential American traveling moments. But you can order the ingredients, if not the actual experience, by phone—at pleasantly un-New York prices: Café du Monde Coffee and Chicory, 15-oz. can, is \$4.50; beignet mix is \$1.99. *Call for a brochure: Café Du Monde, 800-772-2927.*

C U e

What are the new films and where are they playing?

Broadway, Off Broadway, or Off-Off Broadway?

Music under the stars or on the stage?

How about a comedy club for a few laughs?

Want to be moved by classical art or avant garde art?

How about dinner after the show?

Let's take the kids out - where should we go?

CUE-The weekly guide to everything that's worth seeing and doing in the most exciting city in the world.

See it every week in

NEW YORK
MAGAZINE

Les Pyrenees
distinctive French specialties
Lunch • Cocktails • Dinner
PRIVATE PARTY FACILITIES
251 W. 51st St. (opp. Gershwin Theatre)
Res: 246-0044 / 246-0373
Jean Claude Pujol, Owner • Open 7 Days
(Across from SHOWBOAT)

**one fish
two fish®**
1399 Madison Ave. corner 97 St.
369-5677

STEAKHOUSE RESTAURANT
*Where Good Folks
Meet And Eat!!*
Famous for Steaks & Chops.
269 W 45th St off Eighth Ave.
Free Dinner Parking • 212-997-9494
Open For Lunch: Tues - Sat 12:30pm
19405 North Blvd 718-357-2444
163 14th St, Hoboken 201-659-6202

Pizza, Pasta, Pollo, Panini...
Caffe Popolo
Exceptional Cuisine
Extraordinary Atmosphere
351 Columbus Ave. (212)362-1777

THE NAME YOU
GREW UP WITH IS
CHANGING EVERY DAY.



THE RITZ, on West 57th Street, has been known for buying and selling fine furs at fabulous prices for over 50 years. What's NEW is our ever changing selection of new furs, shearlings and fur-trimmed coats.

What hasn't changed is our incredible quality, service and the genuine values that have made us famous for three generations of savvy women. Come in today-and see what's new at THE RITZ.

Ritz
THRIFT SHOP

YOU DON'T HAVE TO SPEND A MILLION TO LOOK LIKE A MILLION.
107 WEST 57TH STREET, NYC 212-265-4559. MON-SAT 9-6 PM

MOVIES DAVID DENBY

A Violent Birth

Neil Jordan's 'Michael Collins' is a powerful, troubling celebration of the bloody events leading to Ireland's founding; 'Big Night' wins through gentleness.

Liam Neeson
arouses
passions—
dangerous
passions—as
Michael Collins.

Michael Collins IS A VIOLENT AND BEAUTIFUL dream of the perfect revolutionary leader. In Neil Jordan's epic entertainment, Mick Collins, the founder of the Irish Republican Army, rushes into rooms, shouting, issuing orders, always in movement, a humanist-warrior who never makes mistakes, enjoys life when he can, and kills without taking any pleasure in killing. Liam Neeson has the size and power to play a larger-than-life figure. He's aflame from the first scene to the last, using his big body and leathery voice with charismatic authority. You feel his weight as he enters a room the way you feel the weight and power of a locomotive entering a station. The air shudders, the ground shakes. The entire movie has locomotive power and momentum. It is also morally insane.

Michael Collins is set in the climactic period of Ireland's struggle to free itself from Great Britain (1916–21), and it chronicles the events leading up to the founding of the Irish Free State (which, in 1949, at last broke with Britain altogether and became the Irish Republic). In Jordan's telling, the Irish people forge a national identity in spontaneous acts of violence—violence as creative passion (Frantz Fanon, who prescribed the same method of liberation for the Third World, might have approved). The movie, however, is hitting the the-

aters after 30 years of renewed IRA violence and terrorism. How can Jordan imagine the film will not be taken as a poster for continued violence? How can *Michael Collins* not further inflame the Irish Republic and the Catholic minority in Northern Ireland against the British and the Irish loyalists? If the Israelis now brought out a movie about the glories of their independence movement, wouldn't it be seen, in the current situation, as a provocation? Neil Jordan is not responsible for the IRA bombing two weeks ago that shattered the two-year-old peace, but he is responsible for perpetuating a romance of violence—a romance that makes violence almost inevitable.

Jordan's best films (*Mona Lisa*, *The Miracle*, *The Crying Game*) have been lyrical meditations devoted to the obsessive quest of solitary men for an erotic ideal. This movie, by contrast, plows ahead in the public realm with speed and determination. After the futile Easter Rebellion of 1916, the leaders of the Fenian movement give up on direct armed confrontation; they go underground and quickly wreck the complacency of the British occupiers, who earlier had felt invulnerable. The movie is a celebration of revolutionary terror unfolding in the soft gray light of a beautiful and eccentric country. Jordan, working with the great cinematographer Chris Menges, brings out the poetry of the rickety old cars, the men incongruously formal on Dublin's streets in their dark suits and hats, the surge and ardor of open-air speeches in which a man's lungs alone have to reach the back of a crowd. Visually the movie is *echt*-Irish, yet without cliché or facile beauty.

In a spirit of what can only be called gaiety, the irregulars firebomb police stations, assassinate British intelligence agents at a fruit stand. The movie re-creates the amazing spectacle of a power mystique crumbling, the astonishing circumstance that an ordinary man could walk up to one of God's anointed and simply kill him on the street. In the movie, the Irish seem to be discovering boldness itself. And some of us may be left extremely uneasy by the sight.

I don't mean to imply that the British would have relinquished control of Ireland without armed struggle. Yet one needn't therefore fully accept the way Jordan presents the struggle. For all the talk in the press of how Jordan wanted to re-discover the authentic revolutionary, *Michael Collins* feels movieish and conventional at its heart. In scene after scene, Collins invents tactics



BIG APPLE CIRCUS

Exclusive Event for the Readers of NEW YORK MAGAZINE

Join NEW YORK for a private performance of the Big Apple Circus at Lincoln Center. You're invited to enjoy this fun-filled spectacle that will inspire and delight circus fans of all ages.

Date: Friday, November 15

Pre-performance activities from 5:30-7:00 p.m., featuring clowns, games, giveaways, sampling, demonstrations and more, sponsored by:

Beth Israel Health Care System
Con Edison
Foremost Furniture
Lincoln Mercury
Manhattan Cabinetry
The Mount Sinai Medical Center
NYU Medical Center
Rockport
Sfuzzi Restaurant
Westwood Gallery

Circus: 7:00-9:00 p.m.

Tickets: \$25

To purchase, mail your check to:
NEW YORK MAGAZINE
Promotion Dept: Big Apple Circus
444 Madison Avenue
New York, NY 10022

One special ticket price gives NEW YORK readers exclusive entree into this performance event. Tickets will be mailed to you or held at the door.

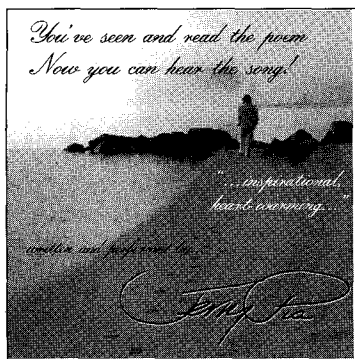
See You At The Circus!

NEW YORK



"Footprints..."

You've seen and read the poem
Now you can hear the song!



A new EP! With the soulful
"Guiding Light"

contact your local music store

or order CDs or Cassettes by calling
toll-free

1-888-201-1212

We accept Visa, MC & American Express

PLAY IT AGAIN
entertainment, inc.



Driving Style.

Come experience the
GM Showroom on Fifth
Avenue. This elegant
exhibit, designed by
Robert Isabell, showcases
the new 1997 models.
It's a fashion show you'll
not soon forget. Open
seven days a week from
10 a.m. to 6 p.m.



General Motors.
People in Motion

on the run, taking whatever men, weapons, and means are at hand and throwing them into battle, all the while (as David Ansen pointed out in *Newsweek*) avoiding any direct involvement in murder himself. The way Jordan tells it, Collins is a saint of violence, a warrior uncorrupted by war who, at the end, sickened and exhausted by death, turns to peace—and is killed for his new pacifist longings. That it might be too late for such longings—that Collins might have unleashed something that cannot simply be turned off—is not a complication that Jordan wants to take on. In brief, he makes Collins easy to accept as a movie hero and simultaneously absolves him of the legacy that he left the IRA. Insouciant and fearless, Collins rides about Dublin on a bicycle. He and his lieutenant, Harry Boland (Aidan Quinn), sleep on the same bed like a pair of seventeenth-century itinerant actors; they take turns making sweet passes at a beautiful young woman (Julia Roberts). The jauntiness is very pleasant, of course, but it seems slightly mad. The actual Michael Collins was a ladies' man with a terrible temper.

Throughout the movie, Collins is contrasted with Eamon De Valera (Alan Rickman), who eventually became the head of the Free State and the Republic. Accepting the revisionist view, Jordan makes De Valera a crafty liar and manipulator who used Collins and then discarded him. Rickman gives a very strange and rather wonderful comic performance, combining public grandeur and private mockery. He talks very slowly, drawing out his words to eternity. Working from a seemingly impossible angle—he's playing a fraud and stuffed shirt—Rickman actually dominates Neeson in their scenes together.

Despite the brevity and speed of the many action sequences, the violence is done honestly, without gimmicks or flash cutting. You believe that the men die, and Jordan does not mock the victims. Yet I can't escape the sense that Jordan thinks that guerrilla violence is cool in some way. Working with a big budget, Jordan lost his nerve. He could have made a tragic movie about a powerful leader consumed by his own fury, a man who frees and corrupts his nation at the same time. Instead, he's made a movie about a good fellow who is senselessly cut down. For all its gestures toward peace and reconciliation, *Michael Collins* is in the grip of an exasperating mystique—the idealization of violence as the solution to irrelevance, boredom, historical chagrin. This movie is evidence of glory; it is also evidence of sickness.

GENTLENESS IN A MOVIE CAN BE THE SUREST road to boredom, but the gentleness of *Big Night*, the lovely comedy directed by the actors Stanley Tucci and Campbell Scott, is a form of strength. This is quite a remarkable debut: At times, I thought I

was looking at the American equivalent of an early Fellini movie. *Big Night* has a comparable sense of sweet forlornness, of dignity struggling for vindication. Tucci and Scott have made a fable of art and commerce. Some time in the late fifties, in a nowhere resort town on the Jersey Shore, two brothers, Italian immigrants, desperately try to keep a gourmet restaurant afloat. The older brother, Primo (Tony Shalhoub), is a superb chef, a solemn worshipper of the sacred mysteries of Bolognese and Roman kitchens. But his kid brother, Secondo (Stanley Tucci), knows that the local customers are not ready for risotto; Secondo is willing to compromise. Down the road, an older Italian immigrant, the vulgarian Pascal (Ian Holm), runs a successful red-sauce joint featuring a grotto atmosphere, a noisy singer, and much spaghetti and meatballs. Pascal is at home in the America of huge, finned Cadillacs and get-rich-quick schemes, and Secondo wants to imitate him. But he can't do it: He's trapped by his love for his stubbornly honorable brother.

The movie is so delicately observed that the most ordinary scenes can be fascinating—the two men working side by side, for instance, in their kitchen, with Secondo shyly attempting to cook, or at least taste, and Primo brusquely putting him aside, then relenting, then losing his patience again. Tucci and Shalhoub seem to have performed together for years; they suggest that the two brothers are indissolubly linked. Primo doesn't have much English, and Shalhoub (from NBC's *Wings*) turns that into an advantage, making the chef's silence an element in his proud, defeated nature. When he can't make conversation with the florist (Allison Janney) who works down the street, he acts with his eyes and hands. At the same time, Secondo, who is carrying on with Pascal's lush Italian mistress (Isabella Rossellini), can't get it going with his American girlfriend (Minnie Driver), who wants him desperately. Both men are nearly impotent from their American failure. America defeats them; they can't turn the key.

The movie is small-scaled, but Tucci and his collaborators have given it the shape of a classic fable. Pascal offers the men one last chance: He invites his friend, the band leader Louis Prima, to come to the brothers' restaurant, and the men, inviting the neighborhood as well, throw everything into a great banquet. The meal, of course, is the greatest onscreen orgy since *Babette's Feast*. The food should be so good, Primo explains, that you will want to die. And in some ways he is right; the banquet brings everything to a crisis and to an end. But rebirth awaits—and possibly the development of a major writing-directing career. We await Stanley Tucci's next meal.



2.2 Million

It's *Seventeen's*
new
rate base,
and it's bigger than
Glamour, Vogue,
Mademoiselle, Elle
and ALL the teen magazines.

seventeen®

**The #1 Fashion/Beauty
Magazine in America**

For more information, contact
Lori Burgess, Publisher, at 212-407-9840.

Rate base increase effective with the January 1997 issue.

First half 1996 total paid circulation 2,321,665 • Source: ABC Fas-Fax June 30, 1996

LICENSED TO UNZ.ORG
ELECTRONIC REPRODUCTION PROHIBITED

Curtain Call

The late Walter Kerr elevated criticism into art; John Patrick Shanley's 'Missing/Kissing' is, sadly, missing a plot, performances, and meaning.



Kiss of death: Jake Weber, Reiko Aylesworth, and Laura Hughes in John Patrick Shanley's *Missing/Kissing*.

BY NOW YOU WILL HAVE READ THE OBITUARIES OF **Walter Kerr**, who died on October 9 after many years of inspired and inspiring service to the theater. His career makes for uplifting reading. But something very important still needs to be said. Walter Kerr single-handedly changed the face of our dramatic criticism, first in the *Herald Tribune* and then in the *Times*. He showed that—year in, year out—the daily reviewer could also be a critic.

Brooks Atkinson, the good gray eminence who wielded plodding power at the *Times* for endless years, was well-meaning, honest, and hopelessly stodgy. His reviews were the equivalent of a solid, mid-priced gray flannel suit, good enough for most occasions but without the slightest sartorial distinction. Then came Kerr. He demonstrated to all of us that a drama review could be more than printed—it could be written.

For criticism to be criticism, it has to be writing. It has to have elegance, erudition, poignancy, wit, excitement, memorable lines—in short, style. It has to read as well as the best prose in essays, fiction, drama. That way, people reading it sit up and remember. Have you ever seen a master ceramist at work: the loving, infinitely patient way he molds a pot? How the hands caress the clay spinning on the wheel? That, I am sure, is how Kerr lovingly stroked every paragraph, every sentence spun by his mind, into shape.

What matters is not so much opinion, which, of course, matters too. More important is how that opin-

ion is developed, defended, expressed. Time alone will tell whether a play was a masterpiece or a potboiler, an unearned success or undeserved failure. The best a critic can do is stir up interest, start you thinking, make you want to find out for yourself. For this, style is a must. I myself often disagreed with Kerr, but was never bored by him. I admired his notices even when I differed with them, and that is what distinguishes criticism from reviewing. After Atkinson and his successor, Howard Taubman, the *Times* drama reviews acquired a voice, not just a drone.

And so, at our most influential newspaper (and theatrically, our *only* influential newspaper), the *Times*, style was born. All post-Kerr incumbents in drama criticism have had it to a greater or lesser degree. Even in other quarters—though not yet nearly enough—the Kerr influence has begun to be felt. For our era, it was Kerr who provided drama criticism with its fundamental, nonnegotiable essential: He made it readable.

JOHN PATRICK SHANLEY, WHOSE DOUBLE BILL *Missing/Kissing* is now playing at Primary Stages, has had his misses/blisses in both theater and movies. Best known in the former for *Four Dogs and a Bone*, in the latter for *Moonstruck*, he seemed to me racier in his less successful works. But I am flabbergasted by these two playlets, which are not only bad but also pointless, the work of someone who has nothing to say but insists on saying it anyway.

In *Missing Marisa*, two friends, Eli and Terry, discuss

Marisa, who had been Eli's wife but left him to become Terry's mistress. Now she has dumped Terry, but not before giving him the clap, which she denies having. That is all. It takes place in Eli's kitchen, which has nothing kitchenish about it. The backdrop looks like an enormous red fireplace, or perhaps a highly stylized vagina held between two gigantic blue hands. In front, there are a few sticks of rickety, ill-assorted furniture.

You've guessed it: Shanley, whose gift is for naturalism, has gone absurdist on us. The dialogue consists of stuff like "I read this book, *Bartlett's Quotations*. This guy Bartlett had a terrific imagination." The joke is elaborated at some length. Or: "I see you are at home with contradictions." "Better than being at home with my mother." Daniel Oreskes plays Eli as a stolid oaf; Jake Weber does Terry as a nervous nerd. Both are completely charmless.

In *Kissing Christine*, Larry, a married man, has picked up Christine, a former dancer who is now a receptionist and proofreader, at a lecture and taken her to a Thai restaurant for dinner. The Thai restaurant, with a huge mural of a dubious Buddha, what with unshod customers squatting at low tables over a pit, seems actually to be Japanese. The play is one rambling conversation with surreal overtones, whose 45 minutes will give you the best idea of eternity you ever had. Sample dialogue: "The bad news on the waterfront is that my sister lives in the desert." Or: "So you work in publishing?" "No, I'm a receptive. Sorry, I mean receptionist." Or: "I need to be accepted completely." "The table accepts you completely." Any overheard conversation in a restaurant, though less pitiful, would be just as good theater.

Shanley, as his own director, seems to have instructed the actors to mumble. As Larry, Jake Weber also rattles on and whispers, and looks cretinous. Laura Hughes, as Christine, is marginally better but likewise talks to her chin. As a waitress, Reiko Aylesworth is as inept as Brad Stokes's décor. "I am deeply, deeply bored with my story," says Larry. That makes two of us.

WOLE SOYINKA's *The Beatification of Area Boy* as produced by the West Yorkshire Playhouse was seen briefly at BAM. Spoken in genuine or simulated Nigerian accents, the text often eluded me. Some audience members laughed, either because they were better at deciphering the jokes or because—eager to support an exiled author who lampooned the Nigerian dictatorship—they chose to laugh on credit. I myself decided I could not review what I did not fully understand, and departed at the intermission. I did, however, enjoy Jude Kelly's sprightly staging, Niki Turner's jaunty production design, and those few actors who did not require subtitles.

USE THE



POWER

FOR MORE INFORMATION

CALL 212-VOTE-NYC (212-868-3692)

<http://vote.nyc.ny.us>

BOARD OF ELECTIONS IN THE CITY OF NEW YORK

Solutions to last week's puzzles

S	A	S	M	A	S	R	B
I	M	P	A	C	T	I	N
S	P	A	G	E	A	M	I
T	R	A	I	T	O	R	N
E	R	A	D	T	N	H	
R	E	E	L	S	T	R	A
O	N	E	R	P			
F	A	T	H	E	R	S	P
C	N	E	S	O			
H	E	R	E	T	O	F	O
A	E	R	I	T	A	P	
R	E	C	L	A	M	E	A
I	A	N	L	I	M	I	C
T	O	N	I	C			
Y	T	E	S	S	N	T	S

A	B	L	E	T	A	I	L	A	F	A	R	S	P	I	N
A	R	E	E	L	A	P	S	E	M	A	N	I	M	O	U
D	O	W	N	F	O	R	T	H	E	C	O	U	N	T	A
A	M	A	I	M	A	R	E	C	A	C	C	O	U	N	T
M	A	R	I	N	A	R	A	G	A	B	E	S	R	A	M
S	E	W	H	A	V	E	A	B	A	T	T	L	E	R	O
A	G	A	A	D	O	B	E	A	U	T	O	N	O	M	Y
N	E	L	S	O	N	I	D	L	I	M	I	N	E	O	U
A	R	O	A	R	A	L	A	S	R	A	N	G	N	O	R
S	I	R	Y	S	L	W	I	L	E	U	S	E	D		
A	N	D	A	T	I	T	L	E	H	O	L	D	E	R	R
O	D	A	Y	R	O	L	Y	A	I	D	K	I	D		
I	T	F	O	R	L	O	O	K	S	M	I	T	I	R	E
R	U	T	G	A	I	U	S	H	E	S	W	A	I	S	T
A	T	H	L	E	T	E	S	T	A	I	N	T	I	L	L
Q	U	E	E	N	S	B	E	R	R	Y	R	U	L	E	S
R	A	T	E	R	O	A	S	T	E	L	E	M	E	N	T
P	H	I	D	I	A	S	B	U	N	U	T	A	L	O	A
R	A	N	O	N	P	R	O	M	O	T	E	R	D	O	N
A	R	G	U	E	I	O	T	A	A	G	U	E	G	E	N
M	I	S	T	T	O	S	S	C	O	E	D	O	N	E	S

NEW YORK
READER SERVICES

MOVING?

Please give us four to six weeks' notice of a change of address. Please check the appropriate box. Even if you have notified the post office about your change of address, please fill out and mail this form to us to ensure accurate delivery of your magazine.

NEW SUBSCRIPTION OR RENEWAL?

Fifty issues of *New York*, only \$42.00. Please check the appropriate box.

UNLISTING SERVICE?

New York Magazine makes available to other quality publications and carefully screened companies the names of its subscribers. If, however, you do not wish to have your name made available, please check the appropriate box.

- | | |
|--|---|
| ☐ New subscription. | ☐ Change of address: Please note new address. |
| ☐ Renewal. | ☐ Please do not make my name and address available to other publications or companies. |
| ☐ Payment enclosed. | |
| ☐ Bill me later. | |

NAME _____
ADDRESS _____ APT. NO. _____
CITY _____ STATE _____ ZIP _____
Attach mailing label here and send to:
NEW YORK MAGAZINE
P.O. BOX 54661
BOULDER, COLORADO 80322-4661

OCTOBER 28, 1996 NEW YORK 127

Group Dynamic

The Juilliard String Quartet celebrates its 50th in typical style, giving a new Babbitt composition the kind of dazzling premiere composers dream of.

FIFTY YEARS AFTER ITS FIRST CONCERT—ON October 11, 1946—the **Juilliard String Quartet** is still taking us to places we've never been before. To celebrate its anniversary, the group played a typically adventurous birthday program at the Juilliard Theater, three scores by composers intent on expanding their audiences' perceptions of what music can do: Mozart in 1785 (String Quartet in G, K. 387), Schoenberg in 1905 (Quartet No. 1 in D minor), and Milton Babbitt today (the premiere of his Clarinet Quintet, with Charles Neidich as guest soloist).

We are told that Babbitt, who marked his 80th birthday last May, has mellowed and that his music, long a byword of intimidating complexity and academic inscrutability, has become newly accessible. Perhaps so, but the composer's own description of the Quintet's formal procedures—peppered with references to the "proleptic and analeptic," "ultimate genidentity," "syntactical fundaments," and the like—would seem to indicate otherwise.

After listening to Babbitt's music and reading his words for years, I now think that his prose style is at least in part a wry defense mechanism, a pose by a sensitive composer who knows that his music is not easy and has resigned himself to the fact that audiences willing to listen carefully have always been in short supply. Besides, what has he got to lose by tweaking them further with a stiff dose of verbal analysis?

Well, the ears always know best, and the one-movement Clarinet Quintet fell upon mine gracefully. If the musical discourse does in fact seem more accessible than usual, that's simply because the rapid sequence of metric-thematic-textural events has been braked somewhat—compared with most busy Babbitt scores, this one sounds positively laid-back. Otherwise, the Quintet shines with the glowing intensity and expressive purity characteristic of a composer who has consistently strived for a precisely conceptualized, very personal ideal of musical beauty. The ferociously committed performance by Neidich and the Juilliard Quartet was also dazzling, the kind of first-time interpretation that composers dream about and what one expects from an ensemble that has enthusiastically championed some 200 new American scores over the years.

Long ago, Schoenberg himself complimented the Juilliard musicians on how well they played his early D-minor Quartet, a massive 45-minute movement in an advanced chromatic style but still anchored in tonality. He might have approved of this performance even more, especially toward the end as the listener was drawn etherward into the radiant D-major conclusion. With this interpretation, the group attains an ideal, one that communicates serene, purposeful inevitability with no loss of tension or expressive urgency.

Of course, the Juilliard Quartet has undergone changes in personnel over the years, but most would agree that its evolving musical character has re-



Fabulous four:
From left,
Robert Mann,
Joel Smirnoff,
Joel Krosnick,
and Samuel
Rhodes.

mained remarkably consistent—a phenomenon that the one remaining original member, first violinist Robert Mann, compares to a long-simmering French stock whose essential quality remains the same even as the flavor is enriched by each new ingredient.

It is surely Mann's own energy, questing musical spirit, and balanced perspectives as a composer himself (whose works we do not hear often enough) that provide this broth its vital essence. Now everyone can savor the contents of the stockpot as they have bubbled over the years by listening to one of the seven discs that Sony has just issued in honor of the quartet's anniversary: an essential CD (SMK 62705) containing three Bartók string quartets, each drawn from one of the group's marvelous integral cycles recorded for CBS: No. 4 (1949), No. 3 (1963), and No. 6 (1981).

PLAYING IN A SYMPHONY ORCHESTRA inevitably involves a good deal of physical activity, but I have never seen 100-plus musicians get the job done with the wild swing-and-sway abandon that the **Berlin Philharmonic** displayed during the finale of its recent four-concert Brahms survey at Carnegie Hall. If the vigorous workout was inspired by Claudio Abbado, this enigmatic Italian aristocrat of the podium has unexpectedly thrown musical circumspection to the winds since inheriting the orchestra from the legendary Herbert von Karajan in 1989.

Or perhaps the Berliners had picked up on the nervous energy generated by soloist Daniel Barenboim, who stormed through the D-minor Piano Concerto. Barenboim, some said, played as if in a rush to catch a plane—and so he was. En route to a rehearsal with his own Chicago Symphony, the busy pianist-conductor had obligingly found time to drop in, substitute for an ailing colleague (Maurizio Pollini), and dispatch the concerto with ease before heading to the airport.

Surges of adrenaline on such occasions have produced remarkable performances, but I'm afraid this was not one of those times. Barenboim can probably play this score in his sleep as well as on the run, but all I heard from him were a lot of phrases pulled about like taffy, slovenly attacks, irrelevant muscle-flexing, and much impromptu pomposity.

But ah, the Berlin Philharmonic. Once Abbado and the orchestra had the stage to themselves, a listener could savor a risky but cunningly plotted reading of the Third Symphony, an interpretation that bore scant resemblance to the immaculately manicured, uneventful one this band used to play as Karajan's obedient servants—good heavens, there were even errors in intonation and ensemble. Passing slips seemed unimportant in the face of such or-

ganic, creative music-making, all buoyed by the orchestra's typically gorgeous, deep-centered sonority. Any lingering notions of Brahms as a stodgy reactionary were swept aside by this positively frenzied commitment to a still deeply disturbing score.

IN A RETROSPECTIVE MOOD AS THE CENTURY nears its end, the New York Philharmonic has just launched an ambitious four-year **American Classics** initiative to explore native repertory. The project begins with this season's sampling of the classical canon of symphonies, scores mostly written in the thirties and forties by Barber, Copland, Hanson, Harris, Ives, Piston, Schuman, Sessions, and Thompson. Next year's area of focus will be vocal and shorter orchestral works, with concertos up for examination in 1998–99, and a selection of theater pieces to usher in the millennium.

I'm not anticipating any dramatic rediscoveries, but much of this music—virtually all of it warmly welcomed by the public and critics when new—fell out of fashion years ago and has only recently begun to be re-appreciated. The kickoff was Symphony No. 2 by Howard Hanson, once thought to be America's answer to Sibelius. I was amused to read Michael Steinberg's confession in the program notes that, years ago as a crusading young music critic, he once scornfully referred to the work (not subtitled *Romantic* for nothing) as "Sibelian slush." Hanson himself gave the appropriate reprimand: "Mr. Steinberg is quite wrong. It is my Nordic Symphony that is 'Sibelian slush.'"

Not all generational disagreements between composers born in 1896 and critics born in 1928 were quite so charmingly settled in those polarized days. In any case, an older Steinberg now writes about this music with respect, insight, and even cautious affection, while the rest of us can relax and enjoy.

Actually, general audiences have never had any problems with the score, which is compact and direct, generously melodic, lusciously harmonized, and spiced with vivid rhetorical drama—"movie music," some would say, although that genre hardly existed when the symphony was written in 1930. Still, it was a conservative statement even then—"as standardized in expression as it is eclectic in style," commented fellow composer-critic Virgil Thomson when he first heard it. That accurate description, meant as a put-down, handily explains why the *Romantic Symphony* never entirely disappeared from concert programs. Kurt Masur obviously admires the piece, and he presided over a splendidly expressive performance, sumptuous in tone but always articulate and clearly organized.

HURRICANE ISLAND
BRUNCH • LUNCH • DINNER
"Lobsters that are meaty, sweet, juicy and flavorful, and reasonably priced."
New York Times
FOR PEOPLE WHO ONLY EAT LOBSTER IN MAINE - THE BEST!
1303 Third Ave at 75th St. • 717-6600

Positively The Finest & Most Luxurious Indian Restaurant in N.Y.
Shaan
Buffet Lunch • Pre-Theater Dinner \$21.95
Open 7 Days • Free Dinner Parking
57 W 48th St. NYC • (212) 977-8400

LA PRIMAVERA
"NORTHERN ITALIAN CUISINE" ZAGAT-'95"
PRIX-FIXE LUNCH \$17.95 - Dinner \$28.95
50% DISCOUNT PARKING - 6pm-till midnight
234 W. 48th. St. (Bway.&8th.Ave.) 586-2797

WATERFRONT ALE HOUSE
ENJOY & RELAX
\$7.95 Pre-fixe Lunch
"It's Our Food That Makes Us Special!"
• Twenty Fine Ales On Tap
• Authentic Barbeque, Homemade Pastas & Fresh Seafood
540 Second Avenue (30th St.) (212) 696-4104

René Pujol
Award of Excellence from Wine Spectator for Wine List
RENÉ PUJOL HAS BEEN CHARMING PATRONS WITH FINE FRENCH PROVINCIAL DINING FOR OVER 25 YEARS.
321 West 51st Street, New York, NY (212) 246-3023

COME TO **pamir** *Cuisine of Afghanistan*
ON 58th
پامان لوازی
"Hospitality"
YOU ARE THE HONORED GUEST AT **PAMIR ON 58TH** WHERE THE MILD AND DELICATELY SPICED FOOD - LAMB, CHICKEN, FISH, EGGPLANT, PUMPKIN, SPINACH AND CARROTS - IS A DELIGHT TO YOUR PALATE!
1065 FIRST AVE. (Corner 58th St.) • 644-9258

1573 York Avenue, Bet. 83rd & 84th St.
212-535-5454

Wilkinson's Seafood Restaurant
"Freshest seafood around, gracious staff."
Top seafood '95, '96—Zagat

LA VERANDA
Theater Goers Haven
Dine In Elegance At Moderate Prices
One Of The Best Italian Restaurants In New York
FREE PARKING NEXT DOOR 5 PM TO 1 AM
163 W 47th St Res: (212) 391-0905



DANCE TOBI TOBIAS Hedging Their Bets

Pretty dancing from a company that wants you to know it's from Monte Carlo; at Dance Theater Workshop, an idiosyncratic and amusing talent.

SAY "MONTE CARLO" TO A DANCE FAN, AND HIS imagination conjures up the glamour and artistic innovation associated with Diaghilev's Ballets Russes, which made its home base there in the twenties. **Les Ballets de Monte-Carlo**, recently seen in its American debut at the City Center, has only a slender historical tie to that glorious, long-ago enterprise, but it tries to firm up an aesthetic connection by including in its repertoire ballets by choreographers Diaghilev nurtured. The New York engagement offered one piece by Fokine and two by Balanchine, *The Four Temperaments* and *Violin Concerto*. These Balanchine works are, of course, post-Diaghilev, created in America in 1946 and 1972 respectively, and they were mounted for the company by Balanchine-bred ballerinas who danced them in recent memory.

In staging *Violin Concerto* for the Monte Carlo dancers, Karin von Aroldingen, who originated one of its two female leads, clearly tried to transfer to them the thrilling energy and rhythmic invention of the piece as well as its sense of vast space. But the daring and ferocity with which Balanchine's New York City Ballet tackled the work is not part of these dancers' makeup (or house style). They lack the formidable technical accomplishment on which such an attack is based and, perhaps, the high tension that charges the New York scene. The Monte Carlo crew smoothed out the group work of the opening and closing movements, making it fluent and pretty rather than ruthless, pictorial rather than eventful. They also failed to render fully the mood of the two duets that form the ballet's absorbing center—first the keyhole view of eerie, acrobatic eroticism and then the poignant

relationship between a Pygmalion and his Galatea. Throughout, it looked as if they were laboring with devotion but fatally working from the outside in. Mind you, if you hadn't seen *Violin Concerto* when it was still being supervised by its maker, you would have many reasons to think this a highly satisfactory rendition.

Despite its desire to ally itself with grand things past, Les Ballets de Monte-Carlo is, essentially, a modest-size classical troupe with modern and postmodern yearnings, its overall repertoire dominated by the works of its director, Jean-Christophe Maillot. Maillot was bold enough to bring to New York his *Theme and Four Variations*, set to the Hindemith score Balanchine commissioned for *The Four Temperaments*. Not surprisingly, the Maillot suffered from the comparison. Though visually elegant, it's so sleek and superficial, it drugs your attention about halfway through; the step-for-note relationship of the choreography to the music would be stupefying on its own. Maillot's response to Hindemith is about four men, a matching quartet of women, and how they meet and mate. Balanchine's, essentially about dancing to music, unself-consciously offers an image of the universe.

The Maillot version is salvaged only by its dancers, who look very good indeed in their leader's work; it has been shaped to their talents, and its world is comfortably familiar to them. The women are especially attractive, blending visceral power and voluptuous fluidity. Their torsos, carried high and open, seem to be emblems of confidence and expectancy; their sveltely muscled legs could be the limbs of a bevy of Atalantas, stylishly racing to win. The men are more uneven in their accomplishment, yet there are two stand- (continued on page 174)

Habitual gamblers:
Dancers from
Les Ballets de
Monte-Carlo in
Balanchine's
Violin Concerto.

ART MARK STEVENS

Signs of the Times

In its new retrospective, the Museum of Modern Art gives full rein to our Jasper Johns fixation: Since the fifties, wherever he was, we were, too.

Jasper Johns HAS OBSESSED THE ART WORLD FOR almost 40 years. Witness, as evidence, the two scholarly compilations that accompany the catalogue for the Museum of Modern Art's handsome new Johns retrospective—a collection of the artist's "writings, sketchbook notes, and interviews" and a "complete Jasper Johns bibliography and exhibition history." The latter tells us that Johns has been the subject of more than 4,000 articles. You could be forgiven for supposing him dead, or Picasso.

What accounts for this degree of interest? The answer is not immediately clear. Johns is an idiosyncratic painter with a private, melancholy, and often hermetic imagination—an artist who, in his own words, is interested in "the relations between seeing and knowing, seeing and saying, seeing and believing." Not an obvious crowd pleaser. And even many serious viewers who admire his work consider the later paintings (but not the later prints and drawings) a falling-off from the beautiful flags, targets, maps, and alphabets that he created between 1955 and the early sixties.

The obsession has social roots, some trivial and some profound, which enhance the intrinsic fascination of Johns's art. This social significance deserves more attention than it has received, for it shapes our response to his art. The course of Johns's life closely parallels the transformation of the American art world. It was in the fifties, when Johns came of age as an artist, that contemporary American art first attracted great interest; in succeeding years, the number of academics, critics, and collectors in the field increased enormously.

Johns suited the new, schoolish taste: The teasing mysteries of his iconography offered, among other things, an irresistible opportunity for cud-chewing. Like Joyce or T. S. Eliot, he seemed to require an elevated expertise, which flattered both the critics who chased down the sources and the collectors who bought his work. At the same time, he became an essential branch on the this-begat-that genealogical tree cultivated by historians: His early work marked the transition from Abstract Expressionism to Pop, Minimal, and Conceptual art.

His art-historical eminence attracted money, which always hungers for something rare. A key source for postwar art, a modern master with gravitas in a period with no patience for remembering, Johns produced only a few paintings a year. They were invariably elegant in manner, looked attractive in a house, and often contained a sly, inside humor. (In *Painting With Two Balls*, a work that has two balls wedged into what looks like an Abstract Expressionist painting, he satirized the machismo of fifties painters.) Over time, the fragmented complexity of his pictures, described by critics in what seemed a kind of impenetrable Latin,

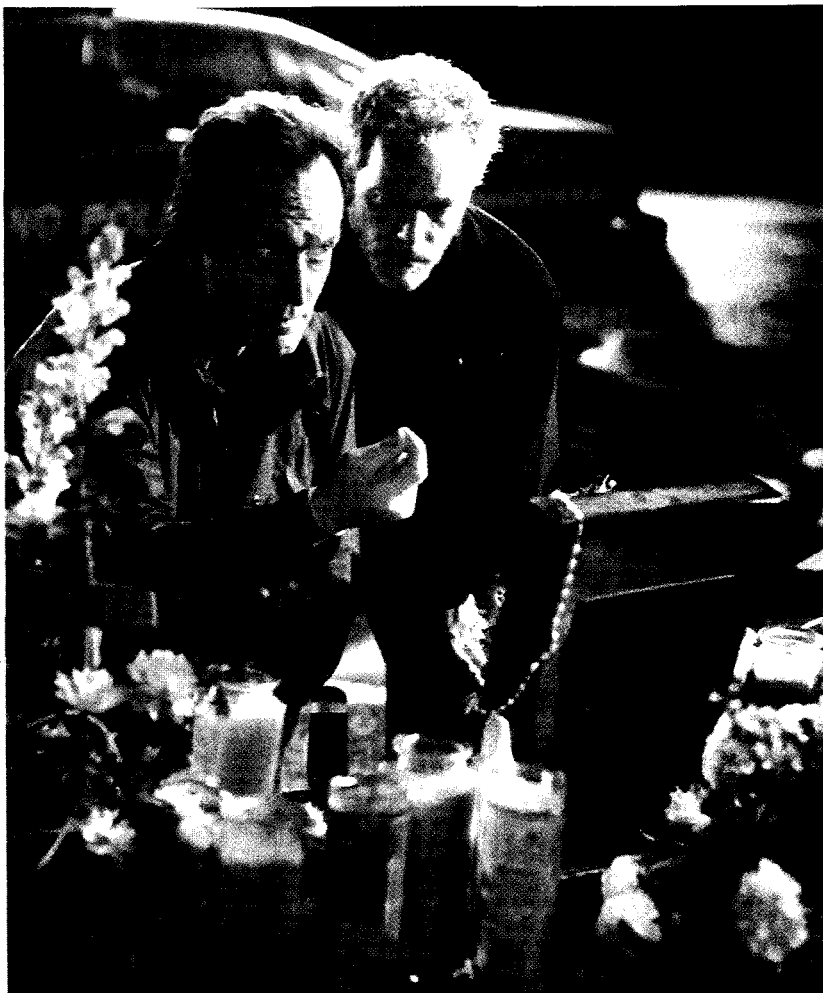
became a version of holy mystification—as if one were beholding a piece of the modern cross.

This is not Jasper Johns's fault, but it irritates those who dislike the holy air around a monument. To his credit, Kirk Varnedoe, the organizer of this exhibit, does not play the part of hagiographer. Despite the three publications, the actual catalogue for the exhibition is intelligent and not ponderous; the wall panels are not pedantic; the installation is airy, without the smell of the schoolroom. In short, the art can speak mostly for itself—or perhaps *whisper* is more accurate, for Johns is the most intimate of artists.

It is Johns's unconventional intimacy that, paradoxically, gives his early work its more serious public import. I say "unconventional" because Johns, of course, is typically admired for bringing impersonal public signs, emblems, and images into art, notably the American flag. But what matters—what really forces our interest—is the unrepentant way that he intermingles the intimate and the detached, the real and the abstract. He makes each flag personal, yet ac- (continued on page 172)

Objects of his desire: *Untitled*, encaustic on canvas, 1990.





TELEVISION JOHN LEONARD Doctor Spook

Chris Carter—who gave us 'The X-Files'—has unleashed 'Millennium,' a show too apocalyptic for its own good.

MY PRINCIPAL QUALM ABOUT **Millennium** (FRI-days, starting October 25; 9 to 10 P.M., Fox), the heavy-breathing new series from Chris Carter's crackpot-conspiracy canteen, is that it's so apocalyptic, we can't even hiccup: It's paranoia without the laughs.

You may have noticed that every time *The X-Files* goes macrocosmic—the aliens are harvesting their own bad seed to replace us, like organic vegetables or a computer virus, and everyone is in danger of looking like either Roy Thinnes or Mulder's missing sister—it loses its sense of humor. So dumbfounded are David Duchovny and Gillian Anderson by the dimensions of this demonic plot to possess us in our twisted double helix, they are injured in their badinage. He can't open his mouth, and she can't close hers. The

From left, Lance Henriksen and James Morrison in *Millennium*.

jokes about Bambi and vampire liposuction and "the military-industrial-entertainment complex" are usually reserved for self-contained episodes about paranormal epiphenomena, as in the October 11 pig-farm/incest/*Mayberry R.F.D.* creepshow. If we are to suspend our incredulity, even our nostalgia for rational thought and common decency, wisecracks help.

It's hard to imagine Frank Black (Lance Henriksen) cracking wise. He's an ex-homicide cop who graduated to the FBI in Washington, D.C., where he discovered that violence is not at all random; it is, instead, an evil conspiracy associated with the Book of Revelations and fixed on settling some sort of gnostic score by the year 2000. Frank, a basso profundo who would shame Sam Elliott, returns with his seamed and suffering face and his gorgeous and suffering wife (Megan Gallagher) to his old hometown (Seattle) as a mind-reading member of a secret, undercover Justice Department team (the Millennium Group) that also includes the equally unamused Terry O'Quinn. Nor is Megan, to whose auburn curls some of us have been devoted ever since *Slap Maxwell* and *China Beach*, given to any giggling. Who would be, in a pilot that can be fairly described as *The Silence of the Lambs* meets *The Protocols of the Elders of Zion*?

Someone has murdered a single-mother peep-show stripper—"They'd applaud, but it takes both hands"—and then cut off her fingers and severed her head. Later on, dismembered parts of other victims are found in makeshift coffins, on grassy knolls, in woody rot, and in similar sylvan scenes. Gradually, we come to realize that these victims had been kept alive for as long as it took for their blood to be tested. Allow, then, for a detour into the municipal park, to check out AIDS anxiety and the gay cruising scene. Sit still for several references to *la grande peste*. Season with some Nostradamus. And bring to simmering savor a seethe of sects and slouching of rough beasts with lots of William Butler Yeats—"the blood-dimmed tide is loosed," etc.—from his cheerful poem "The Second Coming." All this luridly is stewed in the *X-Files* production values we have come to expect from the corrupted choir-boys in Vancouver.

Millennium is terrific to look at. No question but that Chris Carter knows how to secrete creepiness, like an inky squid. He seems almost to have discovered in his own kinks a kind of satanic erogenous zone. If it were easier to fondle this zone, *Dark Skies*—which returned to NBC last Saturday night with an episode in which Kimberly, after nightmares of a floating astronaut, tried to save our space program from sabotage by the alien Hive—would be intermittently persuasive. I am also inclined to believe, along with these Millennium Groupies, that most of our violence is other than random. I've tried to blame, in sequence or in combination, wrathful gods, recessive genes, and Arab terrorists. Or probability theory, original sin, and Madonna. Or tofu and the designated hitter. But my left knee ends up jerking: Instead of alien abduction, what about social and economic inequality and injustice? Instead of demonic possession, why not vampire capitalism?

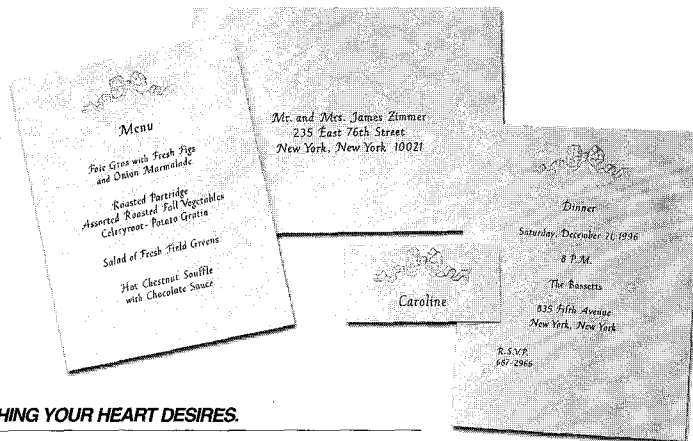
It can't be an accident that John Lithgow is the only

friendly alien on network television: no more Morks, ALFs, or *My Favorite Martians* on the small screen, any more than on the big screen, which not long ago featured a namby-pamby E.T. or a wishy-washy/liberal-humanist/feel-good close encounter with a fancy harmonica from outer space. Now it's all Cold War-retro Triffids, Blobs, and Pods, a Body Snatch and a Sperm Suck. (Is it any wonder that they suck up our sperm instead of our brain cells?) Once upon a time, when contemplating other species, sci-fi would at least occasionally preach respect for difference, as if aliens were symbolic stand-ins for poor people, black people, avant-garde artists, and maybe even gays (e.g., Samuel Delany, before he read *Derida*). Now we treat them like illegal immigrants. It's Third World wog-bashing.

I'm sorry *Millennium* will get most of this week's TV buzz. We're in danger of neglecting another new series that's equally promising. **EZ Streets** (premiering Sunday, October 27, 9 to 11 P.M.; Wednesdays thereafter, 10 to 11 P.M.; CBS) gives us paranoids who aren't paranormal. They've got genuine enemies, at least as real as Rupert Murdoch. In a nameless surreal city, a soft labyrinth of urban blight, Ken Olin is a cop, wrongly suspected of being crooked, who goes undercover to track down his partner's killer. Jason Gedrick's an ex-con wrongly convicted of robbery, at a loss as to how to get his daughter back. These two will converge in the bare ruined choirs of a circle of hell, where they will have to deal with Joe Pantoliano, the upwardly mobile (and over-the-top) gang boss of the wild-side "Easys," whose father was a union organizer in the protection racket; Debrah Farentino, Joe's slinky uptown lawyer, who is into handcuffs and S&M; Carl Lumbly, the mayor who's cut a secret deal with the local mob; and various sinister bureaucrats and colorful hoods who, when they aren't arguing about whether Tide-with-ammonia is better than Formula 409 for removing bloodstains from the backseats of pimpmobiles, as if they'd seen *Pulp Fiction* too many times, play sandlot baseball, as if they'd wandered in from the chorus line of *The Warriors*, Walter Hill's movie version of Sol Yurick's novel based on Xenophon's *Anabasis*.

The *EZ Streets* pilot has just about everything: class; race; sex; money; jokes; uniforms; cigarettes; moodiness; artiness; a first-rate script by executive producer Paul (*Due South*) Haggis, who also directed; lugubrious Celtic sea chanteys sung by Loreena McKennitt, Maire Brennan, and Caroline Lavelle; and, briefly, Rod Steiger as Olin's father. In a triumph of wrongheaded scheduling, CBS chooses to pit the first two hours of this difficult and ambitious series against the debut of *The X-Files* in its brand-new Sunday time slot.

Talk of the Town.



ANYTHING YOUR HEART DESIRES.

OUR NEW **PRINTING SYSTEM** GENERATES EXQUISITE, **COLOR CALLIGRAPHY AND OTHER FONTS** IN MINUTES. CHOOSE FROM FINE PAPERS LIKE THE CLASSIC **WILLIAM ARTHUR COLLECTION** (SHOWN). A SINGLE BOX, OR ENOUGH TO INVITE THE FOUR HUNDRED. LET OUR STATIONERY STAFF HELP MAKE YOUR NEXT EVENT AN AFFAIR TO SET THE WHOLE TOWN TALKING.

GRACIOUS HOME

ONE BLOCK • TWO STORES • EVERYTHING FOR YOUR HOME

THIRD AVENUE BETWEEN 70TH & 71ST STREETS • NYC • 212-988-8990

WE SHIP ANYWHERE • FREE DELIVERY IN MANHATTAN

Salaam Bombay

Indian Cuisine

"One of the top Indian Restaurants" *Zagat '96*

"Top 10 Marcellino's Restaurant Report" *Marcellino '96*

"New York Times ★★" *Reichl, 1995*

**317 Greenwich St.
226-9400**

Private party room for up to 120



Pre-Theatre and After Theatre

**PRIVATE PARTY
ROOM AVAILABLE**

1578 First Avenue (at 82 St.)
New York, NY 10028

For reservations: (212) 861-8608/9

WHALES

...and other marine mammals can be
protected only if we care enough to
Write to The Humane Society of the United States
Dept. N, 2100 L St. NW, Washington, D.C.

THE INSATIABLE CRITIC GAELE GREENE

Lo and Behold

The French-trained Anita Lo successfully juggles all the influences of Asia at Mirezi, the new Eastern-fusion spot on lower Fifth Avenue.

Crispy fried whole fish at Mirezi.

IF THE RICH COMMODITIES SPRAWL THAT SPAWNED Samsung were to launch a restaurant in New York, where would it camp? Not directly below the tawdry schlock of 14th Street, I would have guessed. Not even on that rigorous block where Forbes and the steel-and-glass starch of Parsons keep the polyester pollution at bay. And yet here in the awkward, cursed space where half a dozen feeding dreams have flashed and faded, most recently Markham, we have **Mirezi**, "future land" in Korean, looking like a million bucks and celebrating the mixed metaphors of an Asian melting-pot cookery. Mirezi—say it *meh-reh-gee*, as in *gee whiz*—is, the publicists suggest, the newest passion of Samsung heiress Miky Lee, whose \$300 million stake in DreamWorks has given her a certain credibility. Officially, though, it belongs to Cheil

America. And already our town's dining nomads have caught the scent and seem to be contentedly savoring the Asian tapestry of chef Anita Lo's Korean-Japanese-Thai-Vietnamese inventions.

With the confidence of cash flow and artful cunning, designers Min Yang and Gene Park have transformed the gawky architecture by smashing walls and floors to create a soaring glass entry speckled with river-washed stones. Tabletops are sheathed in copper, with bamboo mats and maple chopsticks resting on gleaming black pebbles. Eleven itzy LCD monitors—scattered in the duplex stucco—froth with snippets of Asian drama and commercials. Incomprehensible unless you're inches away, the four-inch squares become a staccato of light above banquettes draped in an elegance of soft-hued linen—ash rose, old wine, pale green.

Money subsidized long, drawn-out rehearsals too. We blunder in very early on an evening set aside for friends and are persuaded to stay. A small cadre of consultants crisscrosses the field, whispering plays to the slightly dizzy but enthusiastic servers. It is not the moment to clock the kitchen, even though I notice we have managed to put away more than our share of the welcoming give-away edamame—soybeans we are instructed to pop out of the blanched-and-salted pods. A kind of Japanese popcorn. Yes, the food is flawed. Sharing dishes from the center of the table, Chinese-family-style, I can't get enough of the crunchy green-papaya salad in a hill surrounded by spicy chicken wings in radicchio cups or of bibimbap, the peasantry Korean rice topped with rations of beef, squash, fernbracken, and a peppery sauce in a covered clay pot. Layering sticky rice between grilled portobello mushrooms and calling it a napoleon is more clever than delicious, but the dish's lacelike crisps of shiitake and the elusive perfume of white-truffle vinaigrette hold promise. A stack of juicy baby-back ribs with a sweet and unfamiliar glaze—ketchup, Korean pepper sauce, garlic, sesame—is more successful than seared tuna with scallion oil and cucumber. Red snapper, slashed and deep-fried whole, rides the plate standing up like a trained Lipizzaner—designed to be pulled apart and rolled with rice and a chili-garlic sauce in oak-leaf lettuce. A shade less cooked and with a tangier sauce, it could become a contender. But even though these complaints pepper my notes, all four of us vow to come back.

Ten days later, still not yet officially open—waiting for an auspicious day, by Korean wisdom—Mirezi is bouncing along, its nicely spaced tables quite full and a gathering of serious grape nuts assembled to taste wine guru Steve Olson's esoteric selections from the wine-makers of the world against the eclectic flavors of Anita Lo's food. Not that wine—by the bottle, glass, or taste—plus sake, and beer from eight nations, tells the story. Olson's ten-page beverage encyclopedia offers fortified wine, too, whiskey and whiskey (blended and



solo), brandies, grappas, cordials, ciders, and tisanes. Our six are settled into an alcove where excessive wattage overhead is filtered by two small blown-glass light shades that make a lovely spotted constellation on the walls—and play havoc with past-prime-time epidermi.

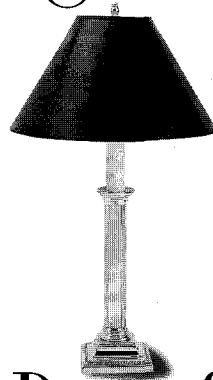
The dining-room team, while amiable enough in its very handsome collarless shirts, remains a bit green. But the kitchen, still slow, has begun to master the complexities of the menu. Though she grew up in America with pan-Asian diversity—her mother is Malaysian—Lo is French-trained with stints in the kitchens of Michel Rostang, Guy Savoy, Bouley, Chanterelle. She got this job through a classified ad and was whisked off on a whirlwind Far Eastern eating binge to Seoul.

Now her kimchi is authentic and stuffed with the savor of fermented shrimp, fish sauce, and spicy Korean chili paste. Sensational stir-fried chive buds taste like Chinatown. And her Western impulses lend new refinement to the creative reaches of her menu—divided by plate size (tasting, small, and large, from \$5.25 to \$21). Among the tasting plates: Luscious pan-fried meat dumplings sit on a shiso leaf. Compared with the generous heap of crisp, expertly fried calamari with two dipping sauces, the skimpy maki roll of grilled eggplant seems rather chintzy. The daily kimchi offering is a must, of course. And pepper-laced potato pancakes, too. Indeed, wading through the starters, it's difficult to tell exactly where the heat is coming from. It's everywhere, in a chorus of exotic perfumes, neither namby-pamby nor aggressively torrid. There is the seductive sweetness of coconut and green curry in the pan-roasted chicken with roasted shallots and peas. Crisp rice pepper adds texture to red snapper with cashews and a red curried carrot sauce. The bibimbap disappears in a flash. The milder oxtail broth with sate beef and soft flat noodles provides contrast. Black sticky rice, set off by crisp threads of scallion and orange zest, pleases more than the too-cooked duck breast it accompanies.

Desserts tweaked with just a cautious hit of Asia will satisfy most Westerners. Crème caramel with sautéed kiwi, strawberry, and mango. A chocolate soufflé "dumpling" with orange dipping sauce. Warm apple-sesame tart with green coconut ice cream. My favorite is pear poached in red wine flavored with star anise and cinnamon beside a rich little frangipani tart. Fruit soup with lime jelly reminds me of Chinatown dessert soups I found untranslatable. Just one small bleep on this welcoming Pacific rim.

Mirezi, 59 Fifth Avenue, near 13th Street; 242-9709. Monday through Wednesday 6 to 11 p.m., Thursday through Saturday 6 p.m. to midnight. Lunch planned for mid-November. A.E., M.C., V.

All Things Bright



ANYTHING YOUR HEART DESIRES.

BRIGHTEN YOUR HOLIDAYS WITH GLISTENING **BALDWIN BRASS** FROM OUR COMPLETE COLLECTION INCLUDING...

SOLID BRASS DOORKNOCKER \$84

SAUCER BASE CANDLESTICK \$29

AND ASK OUR FRIENDLY STAFF ABOUT THIS **SOLID BRASS TABLE LAMP \$310**

and Beautiful.



GRACIOUS HOME

ONE BLOCK • TWO STORES • EVERYTHING FOR YOUR HOME

THIRD AVENUE BETWEEN 70TH & 71ST STREETS • NYC • 212-517-6300 • 800-338-7809

WE SHIP ANYWHERE • FREE DELIVERY IN MANHATTAN

Complete dinner \$29. Mon.-Fri.

★★★... "Extraordinary food"... Bob Lape, Crain's

TROPICA

Bar and Seafood House

MetLife Building, 45th/Park, 867-6767

PAPARAZZI

New York's Best Italian Food
at Affordable Prices!

7 Days-Lunch & Dinner-All Credit Cards
51st St & 2nd Ave NYC 212-759-7676



AKBAR

Finest Indian Cuisine in New York

★ Executive Luncheon \$14.95 ★

475 PARK AVE AT 57TH ST. • 838-1717

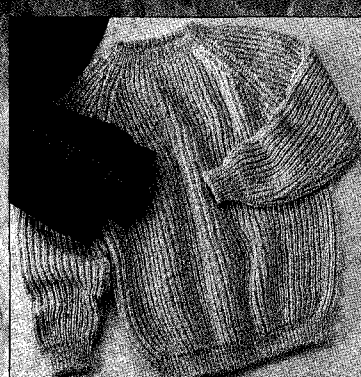


Torre di Pisa

RISTORANTE TOSCANO

Milano since 1959

19 West 44th St. NYC. 398.4400



**Hand Made
New Zealand Sweaters**
100% Pure Perendale Wool
Keep Warm in Casual Comfort
Guaranteed to keep Classic
beauty & shape for Years and Years
Imported exclusively for

COOL STUFF Inc.

\$165.00

plus shipping & handling

Call 1-800-761-1011

for details & orders

Add a touch of warmth to your "Cool" Winter look.
Visit <http://www.coolstuff.net>

300 MEALS PER GALLON



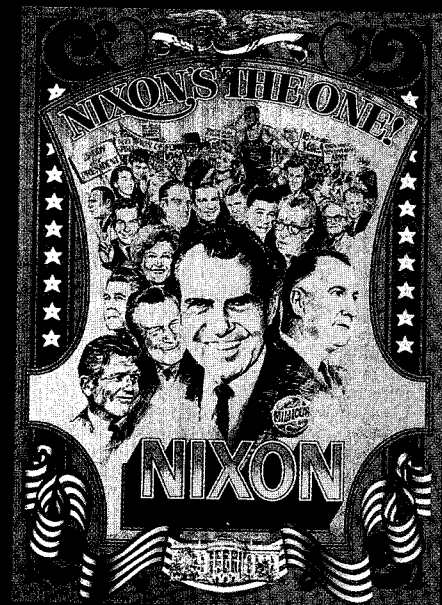
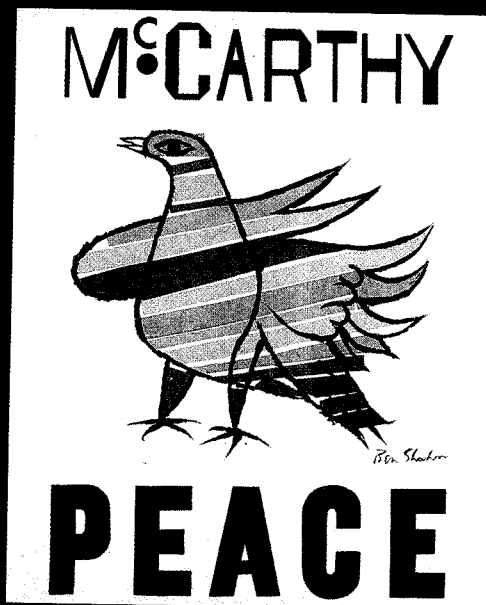
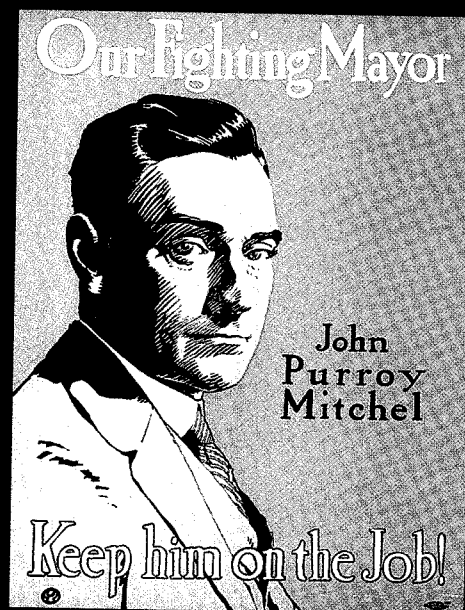
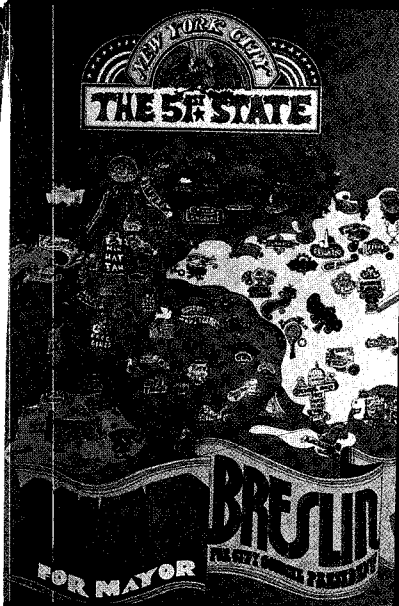
We're quite happy with the performance of our new minivan. Thanks to Oldsmobile's donation of a 1996 Silhouette® we're delivering more hot, nutritious meals to New York's homebound elderly than ever before. All of us at Citymeals-on-Wheels and K-III Communications are grateful for Oldsmobile's continued partnership and support in our fight against hunger.

K-III



 © 1996 GM Corp.
All rights reserved. Buckle Up, America!

K-III publishes such well-known titles as *New York*, *Chicago*, *Seventeen* and *Automobile* magazines.



m
Social studies takes center stage at this fall's **International Vintage Poster Fair** (page 170)

movies

Gilda Restored . . . Inside Madonna's Head

New Films

The Associate—Whoopi Goldberg stars as an underestimated Wall Street financial analyst who invents a fictitious male business partner. Also starring Dianne Wiest. Directed by Donald Petrie. (1 hr. 54 mins.; PG-13). *Area theaters.*

★ **Basquiat**—The painter Julian Schnabel wrote and directed the movie, and in his conception, Jean-Michel Basquiat (Jeffrey Wright) is an innocent, a sacrificial victim of the rabid art world. It's the old story: Too much too soon, and the kid couldn't handle it. Schnabel downplays Basquiat's hard-drug habit (we don't even realize he's on heroin until late in the movie) and he doesn't really explain why Basquiat couldn't pull himself back from the edge. Probably, Schnabel doesn't know. This Basquiat is not responsible for anything, least of all himself, and art cannot save him. It's a grim myth, and not entirely believable, but Wright is very touching. (Denby; 8/19/96) (1 hr. 46 mins.; R) *Angelika Film Center.*

Beautiful Thing—Two teenage boys, both from troubled homes, fall in love. Adapted by Johnathan Harvey from his award-winning play. Directed by Hettie MacDonald. (90 mins.; R) *Quad Cinema; Lincoln Plaza Cinemas.*

Big Night—See David Denby, p. 122. (1 hr. 48 mins.; R) *Angelika Film Center; 19th Street East; 86th Street East; First & 62nd St. Cinema; Lincoln Plaza Cinemas.*

Bound—A modern noir about two women (Jennifer Tilly and Gina Gershon) who attempt to rip off the mob. (1 hr. 49 mins.; R) *Village Theatre VII; Chelsea; First & 62nd St. Cinema.*

Caught—Maria Conchita Alonso and Edward James Olmos star as a married couple whose lives are disrupted by the arrival of a mysterious young transient (Arie Verveen). Directed by Robert M. Young. (1 hr. 49 mins.; R) *Sutton.*

The Chamber—Chris O'Donnell plays a naïve law as-



Festival Split Personality

Japanese director Takeshi Kitano—unknown in the U.S. to all but Quentin Tarantino and his acolytes—is, unsurprisingly, revered for squalidly hip gangster films like 1989's *Violent Cop*. Beginning this week, however, the Japan Society screens his considerably gentler stuff—loopy sex comedies like 1994's *Getting Any?* (with Dannkann, above) and *A Scene at the Sea*, about a deaf-mute surfer. (See "Museums, Societies, Etc." for more info.)

sociate who discovers that the death-row inmate he is defending is his grandfather. With Gene Hackman and Faye Dunaway. Adapted from the novel by John Grisham. (2 hrs.; R) *Waverly; 34th Street Showplace; Chelsea; Baronet/Coronet; National Twin; 86th Street; 84th Street Six; Olympia Cinemas.*

Curtis' Charm—A bleak yet comic look at a day in the life of two friends—one a recovering heroin addict, the other a junkie. Based on a short story by Jim Carroll. Written and directed by John L'Ecuier. (1 hr. 14 mins.; NR) *Area theaters.*

D3: The Mighty Ducks—Emilio Estevez takes his third go-round as an innocuous yet somehow inspiring junior-league hockey coach. Directed by Rob Lieberman. (1 hr. 44 mins.; PG) *Village East; 23rd Street West Triplex; Guild 50th Street; Sutton; 86th Street East.*

Ed's Next Move—A young, lonely rice geneticist moves to New York and bumbles his way around the East Village in search of a soulmate. Written and directed by John Walsh. (1 hr. 28 mins.; R) *Village East; 62nd and Broadway.*

★ **Emma**—Emma is perhaps the most steely and demanding of Jane Austen's books—some of it is almost unnervingly cold—and for long periods, writer-director Douglas McGrath stays merrily on the surface. Gwyneth Paltrow is lovely, but she's not the most imposing Emma one could imagine. Paltrow is at her best when she's flirting with Jere-

my Northam as Mr. Knightley, her brother-in-law and the only human being from whom Emma will bear hearing the truth. Paltrow and Northam, through the most trivial scenes, exchange little smiles of amusement; they have a private reality, far removed from the merely social world around them. Yet they live in that world, and the movie becomes very passionate when Emma violates one of its important social codes. This is one of the most celebrated scenes in English literature, and it could have gone wrong in many ways, but it doesn't. McGrath quietly builds a number of things that finally pay off. (Denby; 8/19/96) (2 hrs.; PG) *Carnegie Hall Cinema.*

Extreme Measures—Hugh Grant stars as a young doctor who suspects his mentor may be involved in some ethically troubling experimentation. With Gene Hackman. Directed by Michael Apted. (1 hr. 57 mins.; R) *19th Street East; Criterion Center; Gemini Twin.*

★ **First Wives Club**—Three wealthy Manhattan women of a certain age, abandoned by their husbands for younger women, join forces, plotting and scheming to trip up the Grant stars as a young doctor who suspects his mentor may be involved in some ethically troubling experimentation. With Gene Hackman. Directed by Michael Apted. (1 hr. 57 mins.; R) *19th Street East; Criterion Center; Gemini Twin.*

Freeway—A modern retelling of *Little Red Riding Hood* with Reese Witherspoon as a teen girl just trying to get to Grandma's, and Kiefer Sutherland

Ground Rules:

These brief reviews, where noted, are condensed versions of reviews by David Denby...A ★ denotes a current release that *New York* recommends, ranging from best-of-the-year picks to worthy curios to flawed movies with one outstanding element...Reviews are followed by the Manhattan theaters where the film is playing. For movie listings Online see the last page of this section.

**SPECIAL
ADVANCE
SCREENING!**

MIRAMAX
FILMS

and

NEW YORK
MAGAZINE

invite you
and a guest
to a special
advance
screening of
**'UNHOOK
THE STARS'**
on Monday,
October 28th,
at 7:30 p.m.

Bring this ad
to pick up your
complimentary pass
for two at:



57 W. 34th St.
on Wednesday,
October 23rd,
beginning at
6:00 p.m.

No Purchase Necessary.
First Come, First Served.
Limited Supply Available.

Gena
ROWLANDS

Marisa
TOMEI

Gerard
DEPARDIEU

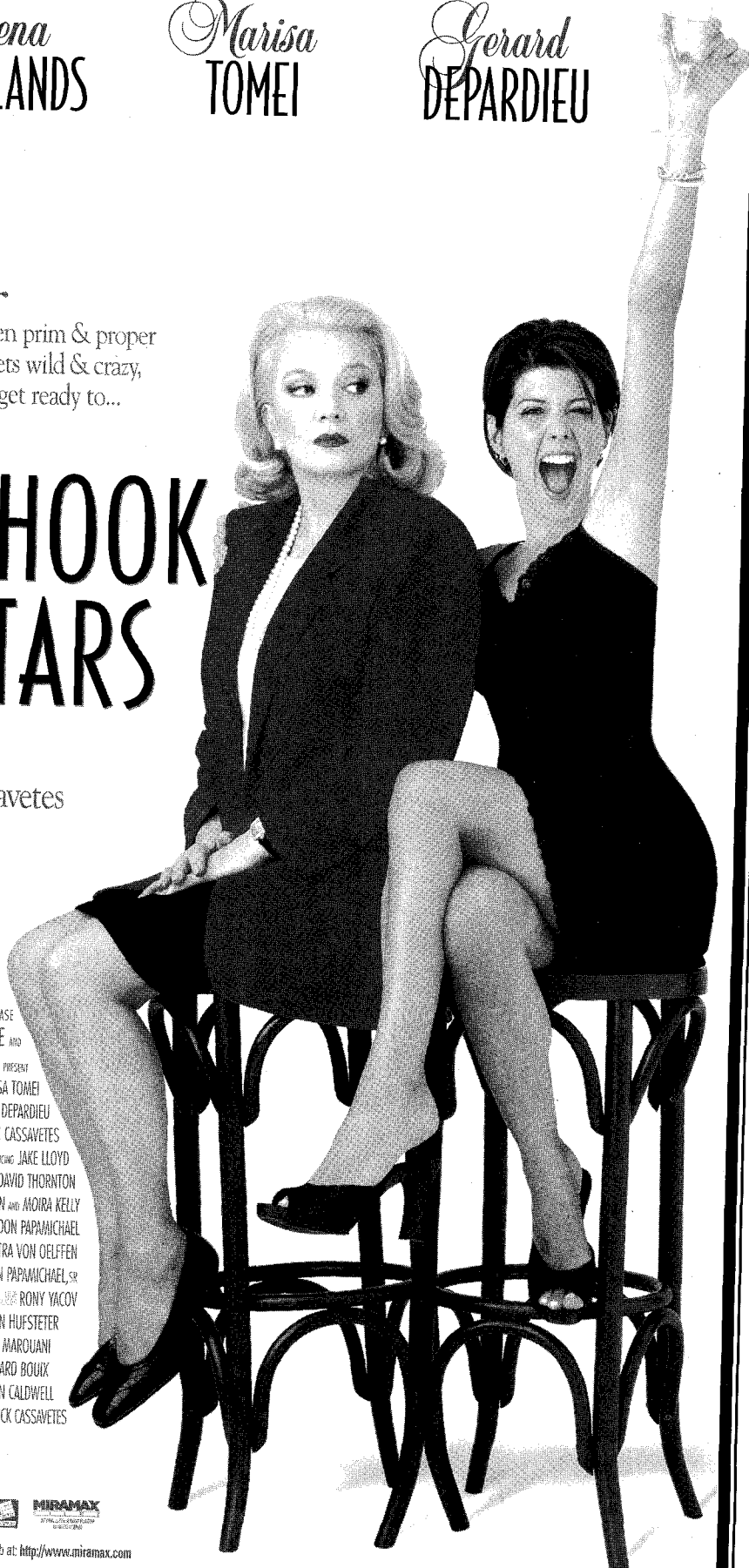
*When prim & proper
meets wild & crazy,
get ready to...*

UNHOOK the STARS

A film by
Nick Cassavetes

with **Moira Kelly**

A MIRAMAX FILMS RELEASE
HACHETTE PREMIERE AND
GERARD DEPARDIEU PRESENT
GENA ROWLANDS / MARISA TOMEI
AND GERARD DEPARDIEU
A FILM BY NICK CASSAVETES
"UNHOOK THE STARS" INTRODUCING JAKE LLOYD
DAVID SHERRILL / DAVID THORNTON
BRIDGETTE WILSON AND MOIRA KELLY
PHEDON PAPAMICHAEL
PETRA VON OELFFEN
PHEDON PAPAMICHAEL, SR.
RONY YACOV
STEVEN HUFSTETER
LONNIE SILL AND GILBERT MAROUANI
BERNARD BOUX
NICK CASSAVETES AND HELEN CALDWELL
RENE CLEITMAN / NICK CASSAVETES



Visit THE MIRAMAX CAFE on the web at: <http://www.miramax.com>

as the Big Bad Wolf. Directed by Matthew Bright. (1 hr. 42 mins.; NR) *Cinema Village 12th St.*

★**Get on the Bus**—Spike Lee's new movie isn't much as art, but it has a kind of blues-anthem emotional urgency: We've got troubles, we've got doubts about this man Farrakhan, but we've got to get on the bus. Fifteen men travel from South Central Los Angeles to the Million Man March in Washington, and each of them is unresolved in some way. As Lee and screenwriter Reggie Bythewood perceive it, the black man is still in chains, and whether the chains are put in place by whites or are now self-imposed is a good question. The men provoke and challenge on another in Lee's usual vociferous style. Everyone says explicitly what his identity is, what his problems are, what he's screwed up about. Every discussion has a representative or exemplary quality, and nothing gets left out, not even the women banned from the March, who show up and give their opinion too. Still, Lee works up the best material he can for his actors, and in the heat of the moment, some of the writing and acting is very good. Andre Braugher, bald, powerful, swiveling rapidly on mobile hips, plays an egotistical actor with a quick, sarcastic tongue, and he is both a provocateur and a lightning rod. Ossie Davis, who has the role closest to insufferability—a saintly old man—is less fun, and is burdened with the task of delivering the screenwriter's wisest, ripest lines, but he also joins some impromptu singing and redeems himself. This gabby movie has speed and rhythm and variety. It is not a work of art but could only have been made by an artist. (Denby; 10/21/96) (2 hrs. 2 mins.; R) *Village Theatre VII; Chelsea; Criterion Center; First & 62nd St. Cinema; Orpheum; 84th Street Six; New Coliseum; Nova; Plaza Twin.*

The Ghost and the Darkness—Michael Douglas and Val Kilmer star in the true story of two hunters out to kill a couple of lions and, in the process, restore British plans for a railway through East Africa. Directed by Stephen Hopkins. (1 hr. 45 mins.; R) *Art Greenwich Twin; 19th Street East; 34th Street East; Astor Plaza; First & 62nd St. Cinema; UA East; 84th Street Six; New Coliseum; Nova; Brooklyn Heights.*

To Gillian on Her 37th Birthday—Peter Gallagher plays a widower so bereft over his loss that he can't reach his emotionally withdrawn daughter (Claire Danes). With Kathy Baker. Directed by Michael Pressman. (1 hr. 33 mins.; PG-13) *Lincoln Square.*

The Glimmer Man—Bloated action star Steven Seagal plays a former government operative and Buddhist who must team with a wisecracking New York detective (Keenan Ivory Wayans) to solve a string of murders. Directed by John Gray. (1 hr. 31 mins.; R) *Village East; 19th Street East; Murray Hill Cinemas; Criterion Center; Gemini Twin; Orpheum; 84th Street Six; Plaza.*

The Grass Harp—An 11-year-old boy (Edward Furlong) goes to live with his eccentric aunts after his mother dies. Based on the Truman Capote novel. With Sissy Spacek and Piper Laurie. Directed by Charles Matthau. (1 hr. 47 mins.; PG) *Village East; Cinema I, II, Third Ave.; Regency.*

High School High—Jon Lovitz stars as a private-school teacher who quits his job to teach in the inner city. Directed by Hart Bockner. (1 hr. 26 mins.; PG-13). *Area theaters.*

Hustler White—Bruce La Bruce co-wrote, co-directed, and stars in this story of a foreign journalist who becomes obsessed with a street hustler (Tony Ward). (1 hr. 22 mins.; NR) *Quad Cinema.*

Independence Day—A gigantic spaceship hovers over the Empire State Building, opens its lower doors, emits powerful rays, and—pow!—the Empire State Building explodes into flames. Epics of destruction follow, with flames rolling down streets like water rushing through a tunnel. Will the world be saved? It all depends on a few oddballs—a wimpish young president with a hidden streak of stubbornness (Bill Pullman), a swaggering black marine pilot (Will Smith), a failed Jewish technogenius (Jeff Goldblum), and a redneck boozier (Randy Quaid) who may have been kidnapped and “abused” by aliens on a recent visit. Aside from one small moment of mystery and terror, director Roland Emmerich and co-writer Dean Devlin (whose last hit, *Stargate*, was cheesy on a smaller scale) seem eager to make everything as



Data Head Case

In “private diaries” written expressly for publication in *Vanity Fair*—which hit the newsstands just a few days before she gave birth—Madonna details her five-month-long shoot on *Evita*, in a role she ardently campaigned for (“I am sick of being made to feel grateful for . . . this movie”); her annoyance with uncooperative heads of church (“The bishop [of Budapest’s Holy Mother Church] can kiss my ass”) and state (“It was . . . an insult to discover [Argentinean President Menem] has had lunch with Claudia Schiffer and is not free to meet with me”); her anxieties upon learning she’s pregnant (“What will the press do when they find out?”); and regular bouts with paranoia, insomnia, and various neuroses. Though the journal, on the surface, doesn’t seem to be particularly revelatory, several mental-health experts who evaluated the entries (upon our request) thought otherwise. “She wrote about [eight] dreams she had,” says Nancy Kaufman, a psychoanalyst in private practice, “and nearly every one was about murder, death, or destruction. She’s got a lot of aggression, which she’s not containing properly.” Dr. Leo Goldberger, a professor of psychology at NYU, was struck by her intelligence and complexity—“though I’d be the last person to say she’s a paragon of mental health,” he cautions. “She abrogates her own guilt by inviting public wrath, yet she has a great need for respect. It’s very punitive. I would say there are many unsolved problems in her life.” Manhattan psychoanalyst Paul Schienberg was most alarmed by—surprise!—the rampant narcissism on display. “Everything’s about her, and people who respond negatively are sick, envious, and mentally deficient—she really believes this!” he exclaims. “If we were talking about straight narcissism, we’d be talking about using other people to support a sense of self. But she seems to use herself; she creates her life in order to create her art, which is the ultimate disconnection. It’s terribly sad and tragic.” As for a speculative diagnosis, “I don’t think she’s psychotic,” concludes Dr. Schienberg, “but she has a number of narcissism issues, and I mean that in a negative way. She’s also got some hysterical issues, some delusional paranoia. . . .” And what would that classify her as? “I looked through the manual, and I don’t see anything that fits,” relents Schienberg. “I think we need a new code for her.”

MAUREEN CALLAHAN

banal and movieish as possible, until the audience is left thinking, *If only the aliens would come!* (Denby; 7/8/96) (2 hrs. 24 mins.; PG-13) *Embassy 2-4.*

Jude—Kate Winslet and Christopher Eccleston star in this adaptation of Thomas Hardy’s novel about two cousins in love. Directed by Michael Winterbottom. (2 hrs. 3 mins.; R) *Lincoln Square.*

L5: First City in Space—A 3-D Imax movie that depicts, via NASA footage and computer-generated imagery, what a future space station might look like. (35 mins.; NR) *Lincoln Square.*

Last Man Standing—A remake of Kurosawa’s classic *Yojimbo*, with Bruce Willis as a gun-for-hire during Prohibition. Written and directed by Walter Hill. (1 hr. 41 mins.; R) *Criterion Center; Plaza Twin.*

The Line King—A documentary about 93-year-old illustrator Al Hirschfeld. Directed by Susan W. Dryfoos. (1 hr. 23 mins.; NR) *Sutton.*

★**Lone Star**—John Sayles’s latest begins with a skeleton discovered among the Texas cactus and a reluctant sheriff (Chris Cooper) trying to figure out whether his dead father, a hero, was also a murderer. What starts as a criminal investigation turns into a mini-epic. Two generations of white, black, and Mexican characters become mixed up in one another’s lives, and while Sayles’s ambition and ingenuity is surely admirable, one can’t help but wonder how many packs of three-by-five cards he used to keep track of the plotlines. Yet *Lone Star* is haunted by a sense of America as a peculiar destiny—uprootedness as a common fate. The movie never talks down to us, and we repay its trust by staying absorbed in it. (Denby; 7/22/96) (2 hrs. 18 mins.; R) *Cinema 3.*

The Long Kiss Goodnight—Geena Davis plays an amnesiac housewife on the run from the government; Samuel L. Jackson is the private detective who helps her uncover her true identity. Directed by Renny Harlin. (2 hrs.; R) *Village East; 19th Street East; Murray Hill Cinemas; Cinema I, II, Third Ave.; Orpheum; Lincoln Square; New Coliseum; Nova; Pavilion/Windsor; Plaza.*

Looking for Richard—By juxtaposing a troubled and highly charged production of Shakespeare’s play—Alec Baldwin, Kevin Spacey, and Winona Ryder grapple with *Richard III*’s text—with man-on-the-street interviews, director Al Pacino makes the play accessible, and lots of fun, without rendering it lowbrow. (1 hr. 52 mins.; PG-13) *Angelika Film Center; Lincoln Plaza Cinemas.*

Love Is All There Is—Two warring Italian families are further enraged when they discover that the son of one and the daughter of the other have fallen in love during a neighborhood production of *Romeo and Juliet*. Written, directed by, and starring Joseph Bologna and Renee Taylor. (1 hr. 45

Photograph by Photofest.

"'TWELFTH NIGHT' is wittier than 'BIRDCAGE' and more fun than 'TO WONG FOO'."

Robert Hoffer, BUZZ MAGAZINE



Helena Bonham Carter
Richard E. Grant
Nigel Hawthorne
Ben Kingsley
Mel Smith
Imelda Staunton
Toby Stephens
Imogen Stubbs

TWELFTH NIGHT

FINE LINE FEATURES Presents a RENAISSANCE FILMS PRODUCTION TWELFTH NIGHT
RICHARD E. GRANT NIGEL HAWTHORNE BEN KINGSLEY MEL SMITH IMELDA STAUNTON TOBY STEPHENS IMOGEN STUBBS
Costume Designer JOHN BRIGHT Editor PETER BOYLE Production Designer SOPHIE BECHER
Produced by STEPHEN EVANS and DAVID PARFITT Directed by TREVOR NUNN
ORIGINAL SOUNDTRACK AVAILABLE ON SILVA AMERICA RECORDS
Visit the Fine Line Features Web Site at <http://www.fine-line.com>

**STARTS FRIDAY
OCTOBER 25TH**

CITY CINEMAS
* **SUTTON**
57TH ST. & 3RD AVE.
777-FILM #634



CITY CINEMAS
* **VILLAGE EAST CINEMAS**
2ND AVE. AT 12TH ST.
777-FILM #922

CINEPLEX ODEON
* **REGENCY CINEMA**
BROADWAY AT 67TH ST.
505-CINE-#585

LICENSED TO UNZ.ORG
ELECTRONIC REPRODUCTION PROHIBITED

mins.; R) *23rd Street West Triplex*; Crown Gotham.
Michael Collins—See David Denby, p. 122. (2 hrs. 12 mins.; R) *Village East*; Beekman; Lincoln Square.

Microcosmos—A hyper-realistic and erotic look at the world of insects. Narrated by Kristin Scott Thomas. (1 hr. 15 mins.; G) *Film Forum*.

Niki de Saint Phalle—A documentary about the French-American artist known best for her huge, reclining sculpture of a female, which one enters through the vaginal canal. Written and directed by Peter Schamoni. (1 hr. 33 mins.; NR) *Film Forum*.

Palookaville—Three life-long friends combat their collective boredom, despair, and frustration by planning a heist. Directed by Alan Taylor. (1 hr. 32 mins.; R) *Area theaters*.

Paradise Lost—This acclaimed documentary, by Joe Berlinger and Bruce Sinofsky (*Brother's Keeper*), examines the circumstances surrounding the 1993 murder of three little boys and the subsequent arrest, trial, and conviction of three local teenagers—all of whom maintain their innocence. (2 hrs. 30 mins.; NR) *Quad Cinema*.

The Proprietor—Jeanne Moreau plays a French expatriate writer who suddenly finds herself in the company of former friends, lovers, and colleagues, and begins to reassess her life. A Merchant Ivory film. (1 hr. 55 mins.; R) *Carnegie Hall Cinema*.

★**Secrets & Lies**—At the center of Mike Leigh's great new comedy is a lovelorn mother with two illegitimate daughters. Cynthia (Brenda Blethyn), past 40, is a desperately sweet white woman who has never received much affection from anyone. She gave away her first daughter, conceived when Cynthia was 15, without looking at her, and has lived in a prison of suspicion with the other, Roxanne. The other wing of Cynthia's family is dominated by her heroically amiable brother, Maurice (Timothy Spall), a large and prosperous man who is one of the rare human beings genuinely pained by egotism and orneriness in other people. Into this noisy glen of magpies steps Cynthia's other daughter, an elegant, accomplished black woman named Hortense (Marianne Jean-Baptiste). Her adoptive parents have died, and despite her success and evident self-possession, she feels lost. Hortense presents herself to Cynthia, and the discomfort and confusion and anguish that follow are a comic harvest without rival in recent movies. Leigh can be bitter and funny at the same time; in this movie, he takes the supreme risk of mixing pathos and comedy, and he gets away with it. Leigh doesn't rub our noses in rawness, forcing us to confront "truth"; he lets the actors discover their own truths—or rather, he encourages them to perform with just that tiny degree of stylization that allows us to enjoy the dolorous emotions, the embarrassments and humiliations, as essential human comedy. (Denby; 9/30/96) (2 hrs. 22 mins.; R) *Angelika Film Center*; 19th Street East; Eastside Playhouse; Lincoln Plaza Cinemas.

A Single Girl—Ninety minutes in a day of the life of a young Parisian woman who discovers she's pregnant. Directed by Benoit Jacquot. In French with English subtitles. (1 hr. 30 mins.; NR) *Film Forum*.

Sleepers—Barry Levinson's adaptation of the best-selling novel about four men who seek revenge upon their childhood tormentor. With Jason Patric, Brad Pitt, Billy Crudup, Ron Eldard, Kevin Bacon, and Robert De Niro. (2 hrs. 20 mins.; R) *Village Theatre VII*; 34th Street Showplace; Chelsea; New York Twin; Orpheum; Lincoln Square; Metro Cinema; Pavilion/Windsor.

Sunchaser—Woody Harrelson stars as a doctor held hostage by a teenager with an inoperable brain tumor. Together, they traverse the desert and learn some life lessons. Directed by Michael Cimino. (R) *Area theaters*.

Surviving Picasso—Anthony Hopkins, playing the guy with the brush, has never seemed so happy or comfortable in his barrel-chested little frame, or so sexual. He falls for the young and beautiful Françoise Gilot (Natascha McElhone), and she becomes part of his orbit. This latest Merchant Ivory production is skillful and beautiful to look at, but there's an element of disingenuousness to it. The movie is shocked that the artist is ruthless and dominating, a man who takes pleasure in manipulating other people, then turns playful as a child. Whatever anyone says to him, he asserts his predominance—he's smarter and tougher and greed-



Revival Dancing Queen

A newly struck print of 1946's noir classic 'Gilda'—in which Rita Hayworth vamped it up as the high-living wife of a nightclub impresario—has a one-week, fiftieth-anniversary run at Film Forum beginning October 25. (See "Museums, Societies, Etc." for info.)

ier and more spiritual than you are, all at once—and the whole world waits on his pleasure. No doubt it's all true, but so what? He's a bastard, but a very famous bastard, and apparently there are benefits—erotic, material, even spiritual—in being attached to him. (Denby; 10/7/96) (2 hrs. 1 min.; R) *Village Theatre VII*; Paris Theater.

Swingers—A comedy about a tight-knit group of would-be hipsters who immerse themselves in Los Angeles's "cocktail nation" scene. Written and directed by Jon Favreau. (1 hr. 37 mins.; R) *Angelika Film Center*; Cinema I, II, Third Ave.; 84th Street Six.

That Thing You Do!—Tom Hanks makes his directorial debut with this sweet yet toothless story about a pre-free-love sixties pop band that rockets to fame on the strength of one single. With Tom Everett Scott and Johnathon Schaech. (1 hr. 50

mins.; PG) *Waverly*; Chelsea; Murray Hill Cinemas; Baronet/Coronet; National Twin; 86th Street; Lincoln Square; Olympia Cinemas; Brooklyn Heights.

Thinner—Robert John Burke stars as a man who cannot stop losing weight. Adapted from the novel by Stephen King. (1 hr. 32 mins.; R) *Area theaters*.

Three Lives and Only One Death—Marcello Mastroianni stars in Raul Ruiz's surreal comedy about one man's multiple, rich experiences. (2 hrs. 4 mins.; NR) *Screening Room*; Lincoln Plaza Cinemas.

A Time to Kill—Instant matinee-idol Matthew McConaughey glistens, gleams, and spreads warmth—on other people, of course, but most generously upon himself. At the moment, however, he is a very limited actor. Director Joel Shumacher and screenwriter Akiva Goldsman use the Klan to distract us from their main story: A black mill worker (Samuel L. Jackson) has killed the two young rednecks who raped his 10-year-old daughter; he's then put on trial, with only McConaughey's inexperienced attorney to represent him. The mill worker pleads insanity, but anybody can see that, right or wrong, he's the sanest man in the county. Jackson's mill worker sits in jail, yet he's so much smarter than McConaughey—meant to be the hero—that *A Time to Kill* compounds its embarrassment. We have to wait for McConaughey to figure out that a black man can't get a fair trial in this country. (Denby; 8/12/96) (2 hrs. 28 mins.; R) *Criterion Center*.

★**Trainspotting**—Written by John Hodge, who adapted the cult novel by Irvine Welsh, and directed by Danny Boyle, the movie celebrates the days and nights of raffish pleasure of four deadbeat Edinburgh thugs. The hero, Renton (Ewan McGregor), may be a working-class squatter and a hooligan, but he's literate, he entertains us, and we want him to succeed. *Trainspotting* is far from a raw documentary, but it is precisely this evasion of realism that makes it so much fun. The boys shoot heroin and fall down in pleasure; they commit every imaginable crime against bourgeois property; they outrage all the proud, hapless clichés of Scottish nationalism. The style of the movie is fast, voluble, allusive; the bits of dialogue and glibly jokes and ludicrous physical disasters are held together by Renton's narration and the wildly inventive but disciplined editing. *Trainspotting* joins the tradition of self-mythologizing male narrative in which young men will do anything for pleasure. The movie has less to do with heroin than with Henry Miller's Paris novels and the punks of twenty years ago. For all the scandalous goings-on, Renton's story is perhaps the most upbeat narrative of the season. (Denby; 8/12/96) (1 hr. 30 mins.; R) *Angelika Film Center*.

Trees Lounge—Steve Buscemi wrote, directed, and stars in this (meandering) story about an aimless auto mechanic from Long Island who passes most of his time in a local pub. With Carol Kane, Anthony LaPaglia, Daniel Baldwin, and Samuel L. Jackson. (1 hr. 34 mins.; R) *Village Theatre VII*; Lincoln Square.

Twelfth Night—Director Trevor Nunn's adaptation of the Shakespearean comedy, with Helena Bonham Carter, Richard E. Grant, and Ben Kingsley. (2 hrs. 5 mins.; PG) *Area theaters*.

Two Days in the Valley—A murder in the San Fernando Valley sets off a chain reaction. With Danny Aiello, James Spader, Marsha Mason, and Eric Stoltz. Written and directed by John Herzfeld. (1 hr. 45 mins.; R) *Art Greenwich Twin*; 23rd Street West Triplex; Embassy 2-4; First & 62nd St. Cinema; Orpheum; Lincoln Square; Plaza Twin.

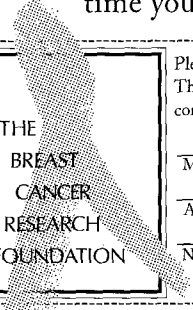
Unhook the Stars—Gena Rowlands stars as a lonely woman who bonds with an eccentric single mother (Marisa Tomei). Written and directed by Nick Cassavetes. (1 hr. 44 mins.; R) *Area theaters*.

★**Vertigo**—For those who know it, seeing Hitchcock's 1958 movie again is like returning to a country where emotions are so powerful, they come close to pain. For the uninitiated, the experience could be overwhelming. This is a very strange work, a movie whose greatness may be commensurate with its oddity. James Stewart's retired police detective feels not the slightest attraction to Barbara Bel Geddes's commercial artist, an intelligent woman completely devoted to him, but he falls in love with Kim Novak, the dreamy wife he is hired to trail. In many ways, Bel Geddes is prettier than Novak, who, poured into her clothes, quivering and sensi-



Mommy,
when
I grow up
will I get
breast cancer?

You can do more than hope she won't. You can help protect your daughters, granddaughters, yourself, by taking an active part in finding the cure. Your donation goes to 10 top research institutions around the country working to wipe out breast cancer in all our lifetimes. Give now. And by the time your daughter is your age, she won't have to just hope.

 THE BREAST CANCER RESEARCH FOUNDATION	Please make checks payable to: The Breast Cancer Research Foundation, a not-for-profit corporation. Box 9236-GPO. New York, NY 10087-9236
	My Name _____
	Address _____
	Name of this Publication _____

MAKE A DONATION. MAKE A DIFFERENCE.

LICENSED TO UNZ.ORG
ELECTRONIC REPRODUCTION PROHIBITED

rive but utterly remote, seems almost stupefied by her own sensuality. When the Novak character dies, Stewart, desolate, tries to turn another woman into a carbon copy of her. *Vertigo* is the most beautiful movie ever made about the fetishism that is at the heart of sexual passion for so many men. The general movement is a fretful oscillation between hapless impotence and the most overpowering desire. The movie suggests that to be sexually aroused, a man must be obsessed in some way—in love with an ideal or with an image in his head. It says that romantic love, for men, is essentially crazy. In Hitchcock, the perverse and the normal are always at war—but, in this one movie, Hitchcock is shockingly romantic. (Denby; 10/21/96) (2 hrs. 8 mins.; NR) Ziegfeld.

When We Were Kings—A documentary about the historic 1974 boxing match between George Foreman and Muhammad Ali, which took place in Zaire at the request of that country's dictator, President Mobutu. Directed by Leon Gast and Taylor Hackford. (1 hr. 32 mins.; NR). Sony 84th St.

Manhattan

Below 14th Street

Angelika Film Center—18 W. Houston St. (995-2000) *Basquiat*; *Big Night*; *Looking for Richard*; *Secrets & Lies*; *Swingers*; *Trainspotting*.

Art Greenwich Twin—Greenwich Ave. at 12th St. (505-CINE#616) *The Ghost and the Darkness*; *Two Days in the Valley*.

Cinema Village 12th St—22 E. 12th St. (924-3363) *Freeway*.

Film Forum—209 W. Houston St. (727-8110) *Microcosmos*; *Niki de Saint Phalle*. (See also "Museums, Societies, Etc.")

Lighthouse Cinema—116 Suffolk St. (979-7571) Opening 9/6: *Highway of Heartache*.

Quad Cinema—34 W. 13th St. (255-8800) *Beautiful Thing*; *Hustler White*; *Paradise Lost*.

Screening Room—54 Varick St. (below Canal) (334-2100) *Three Lives and Only One Death*.

Village East—189 Second Ave., at 12th St. (529-6799) D3: *The Mighty Ducks*; *Ed's Next Move*; *Michael Collins*; *The Glimmer Man*; *The Grass Harp*; *The Long Kiss Goodnight*.

Village Theatre VII—66 Third Ave., at 11th St. (982-0400) *Bound*; *First Wives Club*; *Get on the Bus*; *Sleepers*; *Surviving Picasso*; *Trees Lounge*.

Waverly—323 Sixth Ave., at W. 3rd St. (505-CINE#603) *The Chamber*; *That Thing You Do!*.

14th-41st Streets

19th Street East—890 Broadway, at 19th St. (260-8000) *Big Night*; *Extreme Measures*; *Secrets & Lies*; *The Ghost and the Darkness*; *The Glimmer Man*; *The Long Kiss Goodnight*.

23rd Street West Triplex—333 W. 23rd St. (505-CINE#614) D3: *The Mighty Ducks*; *Fly Away Home*; *Love Is All There Is*; *Two Days in the Valley*.

34th Street East—241 E. 34th St. (505-CINE#586) *The Ghost and the Darkness*.

34th Street Showplace—238 E. 34th St. (532-5544) *First Wives Club*; *Sleepers*; *The Chamber*.

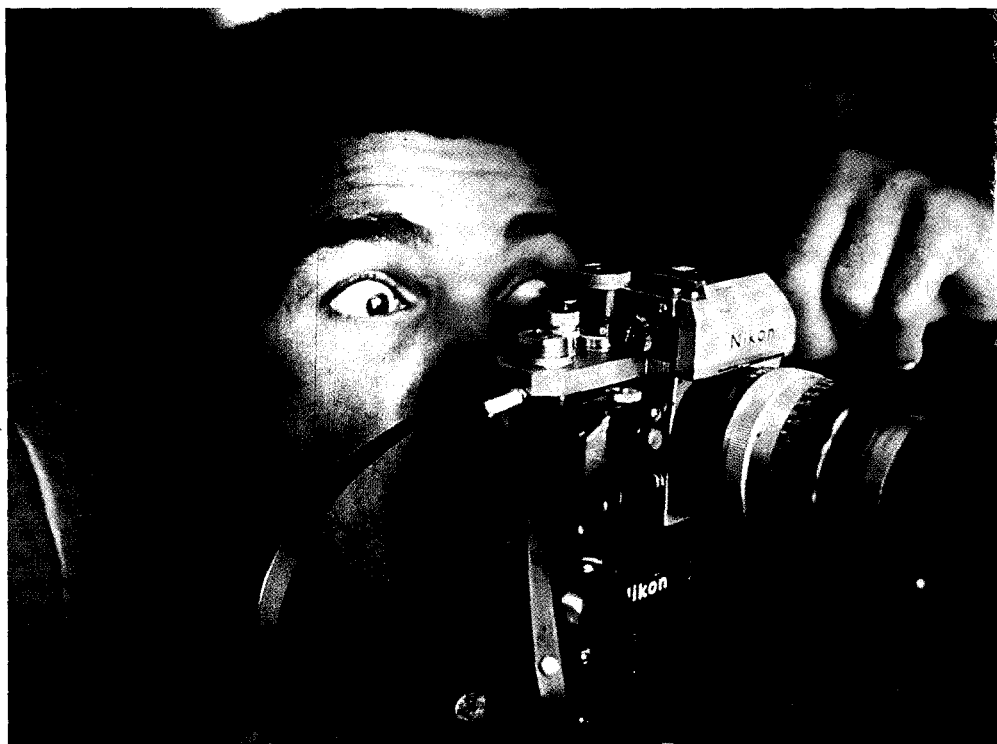
Chelsea—260 W. 23rd St. (505-CINE#597) *Bound*; *First Wives Club*; *Get on the Bus*; *Sleepers*; *That Thing You Do!*; *The Chamber*.

Murray Hill Cinemas—160 E. 34th St. (689-6548) *That Thing You Do!*; *The Glimmer Man*; *The Long Kiss Goodnight*.

42nd-60th Streets

59th Street East—239 E. 59th St. (505-CINE#615) *Welcome to the Dollhouse*.

Angelika 57—225 W. 57th St. (586-1900) *You'll Never Make Love ...* (See also "Museums, Societies, Etc.")



Opening Fighting Back

In 1974, Muhammad Ali (pictured) fought George Foreman in an insanely hyped bout in Zaire; more than twenty years later, Leon Gast and Taylor Hackford finally obtained the long-suppressed original footage. The resulting documentary, 'When We Were Kings'—buttressed with the contemporary ruminations of cultural lighting rods Spike Lee and Norman Mailer—opens Friday at Sony 84th Street.

Astor Plaza—44th St. bet. Broadway and Eighth Ave. (869-8340) *The Ghost and the Darkness*.

Baronet/Coronet—993 Third Ave., bet. 59th and 60th Sts. (505-CINE#608) *That Thing You Do!*; *The Chamber*.

Carnegie Hall Cinema—887 Seventh Ave., bet. 56th and 57th Sts. (505-CINE#593) *Emma*; *The Proprietor*.

Cinema 3—2 W. 59th St. (505-CINE#596) *Lone Star*.

Cinema I, II, Third Ave.—1001 Third Ave., at 60th St. (753-6022) *Swingers*; *The Grass Harp*; *The Long Kiss Goodnight*.

Criterion Center—1514 Broadway, bet. 44th and 45th Sts. (354-0900) *A Time To Kill*; *Extreme Measures*; *Get on the Bus*; *Last Man Standing*; *Maximum Risk*; *The Glimmer Man*.

Crown Gotham—969 Third Ave., bet. 57th and 58th Sts. (759-2262) *Love Is All There Is*.

Eastside Playhouse—919 Third Ave., bet. 55th and 56th Sts. (755-3020) *Secrets & Lies*.

Embassy 1—1560 Broadway, bet. 46th and 47th Sts. (302-0494) *Rich Man's Wife*.

Embassy 2-4—701 Seventh Ave., bet. 47th and 48th Sts. (730-7262) *First Wives Club*; *Independence Day*; *Two Days in the Valley*.

Guild 50th Street—33 W. 50th St. (757-2406) D3: *The Mighty Ducks*.

Manhattan Twin—220 E. 59th St. (505-CINE#590) *Bulletproof*; *Hunchback of Notre Dame*; *The Fan*.

National Twin—1500 Broadway, bet. 43rd and 44th Sts. (505-CINE#589) *That Thing You Do!*; *The Chamber*.

Paris Theater—4 W. 58th St. (980-5656) *Surviving Picasso*.

State—1540 Broadway (391-2900) *Sleepers*; *The Long Kiss Goodnight*.

Sutton—205 E. 57th St. (759-1411) *Caught*; D3: *The Mighty Ducks*; *The Line King*.

Worldwide Cinemas—340 W. 50th St. (505-

CINE#610) *Bulletproof*; *Chain Reaction*; *Courage Under Fire*; *The Fan*; *The Island of Dr. Moreau*; *The Leopard Son*; *The Nutty Professor*.

Ziegfeld—141 W. 54th St. (505-CINE#602) *Vertigo*.

61st Street and Above, East Side

68th Street Playhouse—1164 Third Ave., at 68th St. (734-0302) *Small Wonders*.

86th Street—125 E. 86th St. (505-CINE#604) *The Chamber*; *That Thing You Do!*.

86th Street East—210 E. 86th St. (249-1144) D3: *The Mighty Ducks*; *Big Night*.

Beekman—1254 Second Ave., bet. 65th and 66th Sts. (505-CINE#606) *Michael Collins*.

First & 62nd St. Cinema—400 E. 62nd St. (505-CINE#957) *Big Night*; *Bound*; *Get on the Bus*; *The Ghost and the Darkness*; *Two Days in the Valley*.

Gemini Twin—1210 Second Ave., at 64th St. (832-1670) *Extreme Measures*; *The Glimmer Man*.

New York Twin—1271 Second Ave., bet. 66th and 67th Sts. (744-7339) *Sleepers*.

Orpheum—1538 Third Ave., at 86th St. (876-2400) *First Wives Club*; *Get on the Bus*; *Sleepers*; *The Glimmer Man*; *The Long Kiss Goodnight*; *Two Days in the Valley*.

Tower East—1230 Third Ave., bet. 71st and 72nd Sts. (879-1313) *First Wives Club*.

UA East—1629 First Ave., at 85th St. (249-5100) *The Ghost and the Darkness*.

61st Street and Above, West Side

62nd and Broadway—1871 Broadway, at 62nd St. (505-CINE#864) *Ed's Next Move*.

84th Street Six—2310 Broadway, at 84th St. (877-3600) *Get on the Bus*; *Swingers*; *The Chamber*; *The Ghost and the Darkness*; *The Glimmer Man*.

Photograph by Howard L. Bingham/Gramercy Pictures.

Lincoln Plaza Cinemas—30 Lincoln Plaza, on Broadway bet. 62nd and 63rd Sts. (757-2280) *Beautiful Thing*; *Big Night*; *Looking for Richard*; *Secrets & Lies*; *Three Lives and Only One Death*.

Lincoln Square—1992 Broadway, at 68th St. (336-5000) *First Wives Club*; *Jude*; *Michael Collins*; *Sleepers*; *That Thing You Do!*; *The Long Kiss Goodnight*; *To Gillian on Her 37th Birthday*; *Trees Lounge*; *Two Days in the Valley*.

Metro Cinema—2626 Broadway, bet. 99th and 100th Sts. (505-CINE#609) *First Wives Club*; *Sleepers*.

New Coliseum—701 W. 181st St. (740-1545) *Get on the Bus*; *The Ghost and the Darkness*; *The Long Kiss Goodnight*.

Nova—3589 Broadway, bet. 147th and 148th Sts. (862-5728) *Get on the Bus*; *The Ghost and the Darkness*; *The Long Kiss Goodnight*.

Olympia Cinemas—2770 Broadway, bet. 106th and 107th Sts. (505-CINE#613) *That Thing You Do!*; *The Chamber*.

Regency—1987 Broadway, bet. 67th and 68th Sts. (505-CINE#585) *The Grass Harp*.

Bronx

Area Code 718

Bay Plaza—2210 Bartow Ave., behind Bay Plaza Mall (320-3020) *D3: The Mighty Ducks*; *First Wives Club*; *Get on the Bus*; *Rich Man's Wife*; *Sleepers*; *The Chamber*; *The Ghost and the Darkness*; *The Glimmer Man*; *The Long Kiss Goodnight*.

Concourse Plaza—214 E. 161th St. (588-8800) *D3: The Mighty Ducks*; *First Wives Club*; *Get on the Bus*; *Sleepers*; *The Chamber*; *The Ghost and the Darkness*; *The Glimmer Man*; *The Long Kiss Goodnight*.

Riverdale—5683 Riverdale Ave., at 259th St. (884-9514) *Sleepers*; *First Wives Club*.

Whitestone—2505 Bruckner Blvd., at Hutchinson River Pkwy. (409-9037) *First Kid*; *First Wives Club*; *Get on the Bus*; *Last Man Standing*; *Sleepers*; *The Chamber*; *The Ghost and the Darkness*; *The Glimmer Man*; *The Long Kiss Goodnight*.

Brooklyn

Area Code 718

Alpine—6817 Fifth Ave., at 69th St. (777-FILM#580) *Big Night*; *D3: The Mighty Ducks*; *First Wives Club*; *That Thing You Do!*; *The Chamber*; *The Long Kiss Goodnight*.

Brooklyn Heights—70 Henry St. (596-7070) *That Thing You Do!*; *The Ghost and the Darkness*.

Canarsie—9310 Ave. L, at E. 93rd St. (251-0700) *First Wives Club*; *Get on the Bus*; *The Ghost and the Darkness*.

Cobble Hill—265 Court St. (596-9113) *Big Night*; *D3: The Mighty Ducks*; *First Wives Club*; *Secrets & Lies*; *Sleepers*.

Fortway—6720 Ft. Hamilton Pkwy., at 68th St. (777-FILM#578) *Get on the Bus*; *Sleepers*; *The Ghost and the Darkness*; *The Glimmer Man*.

Kenmore—Church Ave. nr. Flatbush Ave. (777-FILM#576) *Get on the Bus*; *The Ghost and the Darkness*; *The Glimmer Man*; *The Long Kiss Goodnight*.

Kent Triplex—Coney Island Ave. at Ave. H (338-3371) *First Wives Club*; *Sleepers*; *The Long Kiss Goodnight*.

Kings Plaza—5201 Kings Plaza; Flatbush Ave. at Ave. U (777-FILM#579) *D3: The Mighty Ducks*; *Get on the Bus*; *Rich Man's Wife*; *The Ghost and the Darkness*; *The Glimmer Man*.

Kingsway—Kings Hwy. at Coney Island Ave. (777-FILM#577) *First Wives Club*; *Sleepers*; *That Thing You Do!*; *The Chamber*; *The Long Kiss Goodnight*.

Marboro—6817 Bay Pkwy., at 69th St. (232-4000) *First Wives Club*; *Sleepers*; *That Thing You Do!*; *The Chamber*.

Pavillon/Windsor—188 Prospect Park West, Brooklyn (369-0838) *First Wives Club*; *Sleepers*; *The Long Kiss Goodnight*.

Plaza Twin—314 Flatbush Ave., nr. Eighth Ave. (636-0170) *Antonia's Line*; *Last Man Standing*; *Two Days in the Valley*. Opening 10/16: *Get on the Bus*.

Ridgewood—55-27 Myrtle Ave., at Putnam Ave. (821-5993) *First Wives Club*; *Get on the Bus*; *The Ghost and the Darkness*; *The Glimmer Man*; *The Long Kiss Goodnight*.

The Movies at Sheepshead Bay—Knapp St. and Hark-

ness Ave., off Belt Pkwy. (615-1700) *D3: The Mighty Ducks*; *Extreme Measures*; *First Wives Club*; *Sleepers*; *That Thing You Do!*; *The Chamber*; *The Ghost and the Darkness*; *The Glimmer Man*; *The Long Kiss Goodnight*; *Two Days in the Valley*.

Queens

Area Code 718

Astoria—28-60 Steinway St. (726-1279) *First Wives Club*; *Sleepers*; *That Thing You Do!*; *The Chamber*; *The Glimmer Man*; *The Long Kiss Goodnight*.

Bay Terrace—211-01 26th Ave. and Bell Blvd., Bay-side (428-4040) *Big Night*; *D3: The Mighty Ducks*; *Sleepers*; *The Glimmer Man*; *The Long Kiss Goodnight*; *Two Days in the Valley*.

Cinema 5—183-15 Horace Harding Expy., at 183rd St., Fresh Meadows (777-FILM#592) *Get on the Bus*; *Sleepers*; *The Glimmer Man*; *The Long Kiss Goodnight*.

Cinemart—106-03 Metropolitan Ave., at 72nd Rd., Forest Hills (261-2244) *The Ghost and the Darkness*; *D3: The Mighty Ducks*.

Continental—70-20 Austin St., Forest Hills (544-1020) *Big Night*; *Secrets & Lies*; *Sleepers*.

Crossbay—94-11 Rockaway Blvd., at Woodhaven Blvd., Ozone Park (848-1738) *Get on the Bus*; *The Glimmer Man*; *The Long Kiss Goodnight*.

Crossbay II—92-10 Rockaway Blvd., at 93rd St., Ozone Park (641-5330) *D3: The Mighty Ducks*; *First Wives Club*; *Sleepers*; *The Chamber*; *The Ghost and the Darkness*; *Two Days in the Valley*.

Elmwood—57-02 Hoffman Dr., Elmhurst (429-4770) *Bound*; *D3: The Mighty Ducks*; *The Ghost and the Darkness*.

Forest Hills—107-16 Continental Ave., at Queens Blvd. (261-7866) *Extreme Measures*; *The Chamber*; *Two Days in the Valley*.

Fresh Meadows—190-02 Horace Harding Blvd., at 190th St. (777-FILM#619) *First Wives Club*; *Fly Away Home*; *That Thing You Do!*; *The Chamber*; *The Ghost and the Darkness*; *Two Days in the Valley*.

Jackson Triplex—82nd St. at Roosevelt Ave. (478-6777) *First Wives Club*; *Sleepers*; *The Glimmer Man*.

Midway—108-22 Queens Blvd., at 71st Ave., Forest Hills (261-8572) *Get on the Bus*; *That Thing You Do!*; *The Glimmer Man*; *The Long Kiss Goodnight*.

MovieWorld—242-02 61st Ave., off Exit 31, Douglaston (423-7200) *D3: The Mighty Ducks*; *First*

Wives Club; *Sleepers*; *That Thing You Do!*; *The Chamber*; *The Ghost and the Darkness*; *The Long Kiss Goodnight*.

North Shore Towers—27-10 Grand Central Pkwy., Floral Park (229-7702) *First Wives Club*.

Plaza—103-14 Roosevelt Ave., at 103rd St., Corona (639-0012) *The Long Kiss Goodnight*; *The Glimmer Man*.

Quartet—160-06 Northern Blvd., at 160th St., Flushing (359-6777) *D3: The Mighty Ducks*; *Sleepers*; *The Ghost and the Darkness*; *The Long Kiss Goodnight*.

The Movies at Bayside—38-39 Bell Blvd., at 39th Ave. (225-7711) *First Wives Club*; *Get on the Bus*; *That Thing You Do!*; *The Chamber*.

Trylon—98-81 Queens Blvd., at 66th Ave., Forest Hills (459-8944) *First Wives Club*.

Staten Island

Area Code 718

Atrium—680 Arthur Kill Road, nr. Richmond Ave., Eltingville (317-8300) *D3: The Mighty Ducks*; *First Wives Club*; *Sleepers*; *The Chamber*; *The Ghost and the Darkness*; *The Long Kiss Goodnight*.

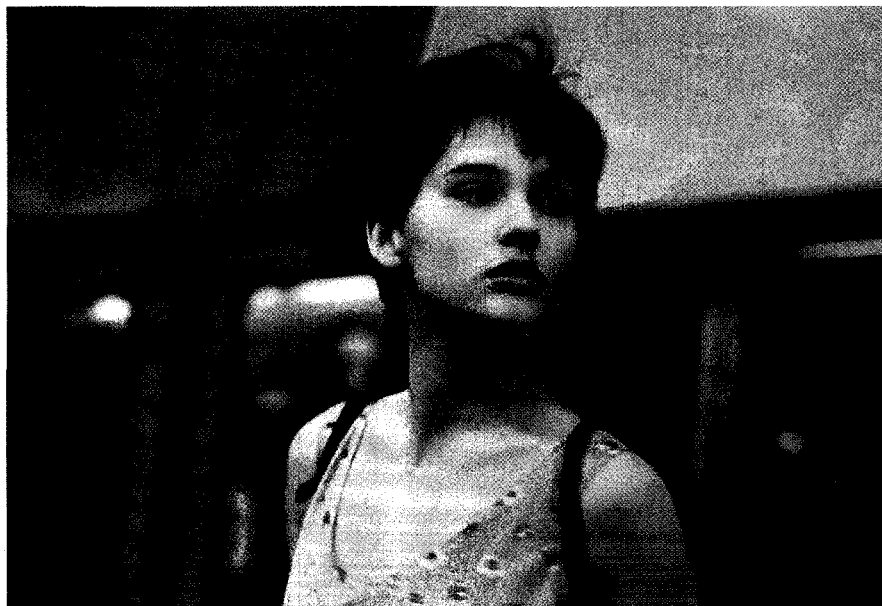
Hylan Plaza—107 Mill Rd., at Hylan Blvd., New Dorp (351-0805) *D3: The Mighty Ducks*; *First Wives Club*; *Sleepers*; *The Chamber*; *The Ghost and the Darkness*.

The Movies at Staten Island—141 E. Service Rd., at Victory Blvd., Travis (983-9600) *Big Night*; *D3: The Mighty Ducks*; *First Wives Club*; *Get on the Bus*; *Sleepers*; *That Thing You Do!*; *The Chamber*; *The Ghost and the Darkness*; *The Glimmer Man*; *The Long Kiss Goodnight*; *Two Days in the Valley*.

Museums, Societies, Etc.

American Museum of the Moving Image—"Hollywood Independents: Wallis-Hazen Productions." 10/26: *Artists and Models* (1955) and *True Grit* (1969). 10/27: *Becket* (1964) and *Anne of the Thousand Days* (1970). 3601 36th St., Astoria, Queens (entrance on 35th Ave.; 718-784-0077); \$7.

Angelika 57—"The Latin American Film Festival."



Opening Running Late

In Benoit Jacquot's New Wave-ish *A Single Girl*—which unfolds in real time—Virginie Ledoyen (above) plays a discombobulated young woman who runs around Paris in a dazed frenzy after discovering she's pregnant. At Film Forum, beginning October 30.

American Express® Gold Card Events

Sarah Jessica Parker



The Musical Comedy

**GOLD CARD SEATING:
DECEMBER 9 - JANUARY 30
BROADHURST THEATRE
800-448-TIKS**

**A Funny Thing Happened
on the Way to the Forum**

800-448-TIKS

A Christmas Carol

Cesaria Evora

Chase Championships - Tennis

**New York City Ballet -
George Balanchine's
The NutcrackerSM**

**Radio City
Christmas SpectacularTM**

The Who

Victor/Victoria

**Walt Disney's World On IceSM -
Toy Story**

212-307-GOLD



do more



Cards

**TO APPLY FOR THE GOLD CARD
CALL 1-800-THE-GOLD**

All ticket orders subject to service charge.
These offers do not apply to the American Express Corporate Card.
©1996 American Express Travel Related Services Company, Inc.

MOVIES

10/23: *Tristana*. 10/24: *The Silence of Neto and Dos Crimenes*. 10/24 and 10/26: *La Boda Del Acordeonista*. 10/25: *Kennedy's Blond*, *Brazil*, and *The Crystal Mountain*. 10/26: *Manhattan Merengue*, *Brazil*, *Aguilas No Cazan Moscas*, and *Jonas y la Ballena Rosada*. 225 W. 57th St. (586-1900); \$8.

Anthology Film Archives—"Antonin Artaud." 10/24: *The Passion of Joan of Arc* (1927-28). 10/25: *Liliom* (1934). 10/26: *Napoleon* (1927). 10/27: *The Seashell and the Clergyman* (1928), *Mathusalem* (1927), *Film Portrait of Doctor Ferdiere*, and *The Real Story of Artaud*. 32 Second Ave., at 2nd St. (505-5181); \$7.

Brooklyn Museum—"Presidents, Politics, and Power." 10/25: *The Spook Who Sat by the Door* (1973) and *Three Days of the Condor* (1975). 10/26: *Medium Cool* (1969). 200 Eastern Pkwy., Brooklyn (718-638-5000, ext. 330); \$6.

A Different Light—10/27: *The Hunger* (1983). 151 W. 19th St. (989-4850); free.

Donnell Media Center—10/23: *Ganga and Hess* (1973). 10/24: *Sewing Woman* (1982) and *A Weave of Time* (1987). 20 W. 53rd St. (621-0619); free.

Film Forum—10/25-10/31: *Rita Hayworth in Gil-da* (1946). Through 10/24: "Mizoguchi." 10/22: *Poppy* (1935) and *Taki No Shiraito* (1933). 10/23: *Musashi Miyamoto* (1944) and *The Famous Sword* (1945). 10/24: *Street of Shame* (1956). 10/20: *New Tales of the Taira Clan* (1955). "The Silent City: New York in the Movies, 1898-1929." 10/21: *The Crowd* (1928) and *Manhandled* (1924). 10/28: *The Docks of New York* (1928) and *While the City Sleeps* (1928). 209 W. Houston St. (727-8110); \$8.

Film in Vold—10/23: *2001: A Space Odyssey* (1968). Drinking and smoking permitted. 16 Mercer St. (941-6492); free.

Film Society of Lincoln Center (The Walter Reade Theater)—"New America/New Americans." 10/21: *Eat a Bowl of Tea* (1989) and *One Way Ticket* (1988). 10/23: *Octavio* (1993) with *Papapapa* (1995) and *AKA Don Bonus* (1995) with *Sa-i-gu* (1993). 10/23 and 10/24: *Personal Belongings* (1995) with *Leaving Bakul Bagan* (1993). "Sisters: Films by Russian Women." 10/25: *The House Built on Sand* (1991) and *Reflections in a Mirror* (1992). 10/26: *Destroy All Monsters* (1968), *Elixir* (1995), and *Brief Encounters* (1967). 10/27: *Destroy All Monsters* (1968), *Wings* (1966), and *Voskhozhdenie/The Ascent* (1976). 65 W. 65th St., plaza level. (875-5600); \$8.

Japan Society—"The Offbeat World of Takeshi Kitano." 10/25: *Kids Return* (1996). 333 E. 47th St. (752-3015); \$7.50.

Knitting Factory—10/26: "Factory Films." *Niagara-vation*. 74 Leonard St. (219-3006); \$10.

Museum of Modern Art—"Salute to the Cinéma-thèque Française." 10/21: *Must We Be Silent?/The Fatal Kiss* (1923). 10/21 and 10/22: *Six and a Half by Eleven* (1920). 10/23 and 10/25: *Midnight... Place... Pigalle* (1927) and *Eva in Silk* (1928). 10/25 and 10/26: *The Earth* (1921). 10/27: *Sex in Chains* (1928) and *Le Friquet* (1912). "Dusan Hanak: A Retrospective." 10/22 and 10/26: *I Love, You Love* (1980). 10/26 and 10/27: *Private Lives* (1990). 10/24: *Paper Heads* (1995). 10/27: *Rosy Dreams* (1976). Also, 10/25, 10/26, and 10/28: "BABA '96," series of commercials honored by the British Advertising Broadcast Awards. 11 W. 53rd St. (708-9480); \$8.

Museum of Television & Radio—Through 12/8: "The Return of the Man in the Porkpie Hat: Buster Keaton on Television, 1949-1966." Through 1/5: "All Shook Up: Elvis Presley on Television." 25 West 52nd St. (621-6710); \$6.

National Museum of the American Indian—10/21-11/3: *Good Medicine* (1979). 1 Bowling Green (825-6914); free.

Symphony Space—10/22: *The Fountainhead* (1949) and *Gertrud* (1964). 10/29: *Dracula* (1931) and *Dead of Night* (1945). 2537 Broadway (864-5400); \$8.

Whitney Museum of American Art—"No Wave Cinema: 1978-87." 10/23-10/27: *Guerillere Talks* (1978), *Beauty Becomes the Beast* (1979), *Alien Portrait* (1979), *Contortions* (1979), *DNA at Irving Plaza* (1981), and *Eight-Eyed Spy at Hurrah* (1980). 945 Madison Ave., at 75th St. (717-0723); \$8.

Blue Note

WORLD'S FINEST JAZZ CLUB & RESTAURANT • 131 W. 3RD ST. NYC • 475-8592

INTERNET <http://interjazz.com/bluenote.html>

JIMMY HEATH: 70th "LITTLE MAN" BIG BAND BIRTHDAY BASH
OCT 22 - 27, FEATURING: **STEVE TURRE, BARRY HARRIS, FRANK WESS, JEROME RICHARDSON, ANTONIO HART & LEWIS NASH** PLUS SPECIAL GUESTS:

JON FADDIS

OCT 22 - 23;

SLIDE

HAMPTON

OCT 22 - 24;

DONALD

BYRD

OCT 24 - 27;

AL GREY

OCT 25

70TH BIRTHDAY SALUTE TO JIMMY HEATH

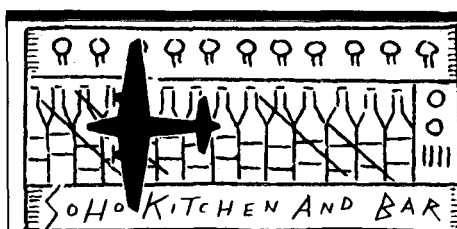
TUE OCT 22 - SUN OCT 27 AT 9PM & 11:30PM

DINNER SERVED NIGHTLY 7PM 'TIL 1AM • FRI/SAT 'TIL 2AM

OCT 29-NOV 3 JAMES CARTER QT + NNENNA FREELON & HER TRIO

NOV 5 - 10 15th ANNIVERSARY CELEBRATION WEEK 1- JOE HENDERSON BIG BAND

SUNDAY BRUNCH \$14.50 INCLUDES MUSIC • DRINK • BRUNCH



100 WINES BY THE GLASS

FLIGHTS OF WINE

21 DRAUGHT BEERS

VARIETY VALUE

TONY GOLDMAN, PROPRIETOR

103 GREENE STREET

NYC, NY 10012

212 925-1866

SAN MARTIN

MEDITERRANEAN CUISINE

Lunch & Dinner • Seven Days

ROOM FOR PRIVATE PARTIES

143 East 49 St. (Lex. - 3rd) 832-0888
Across the street from the Waldorf Astoria.



Lunch • Dinner • Tapas Bar

Spanish Continental Cuisine

Strolling Guitarist & Singer

230 East 51st St. • 755-1862

Arno Ristorante

Exquisite Italian Cuisine

141 West 38th Street

New York City - 212-944-7420

Facilities Available For Special Occasions



FINEST SPANISH CUISINE

LUNCH • COCKTAILS • DINNER

famed Paella a la Valenciana

62 CHARLES ST. (W. 4 St.) WA9-3189

theater

Wilde at Heart... Downtown Kings and Queens

Broadway

Previews and Openings

Chicago—Last year's concert version of Bob Fosse and Fred Ebb's 1975 musical proved so popular that it's back, with a stellar cast: Ann Reinking, Bebe Neuwirth, and James Naughton. Tues.—Thurs. \$25–\$57.50, Fri.—Sun. \$25–\$70. Tues.—Sat. at 8, Wed. and Sat. at 2, Sun. at 3. Previews start 10/29 for an 11/14 opening. *Richard Rodgers*, 226 W. 46th St. (221-1211).

Present Laughter—Frank Langella stars in Scott Elliott's revival of Noël Coward's drawing-room comedy, making matinee-idol moves. \$15–\$60. Tues.—Sat. at 8, Wed. and Sat. at 2, Sun. at 3. Previews start 10/25 for an 11/18 opening. *Walter Kerr*, 219 W. 48th St. (239-6200). 2 hrs.

Now Playing

Beauty and the Beast—A musical based on a movie based on a fairy tale. Setting box-office and, presumably, merchandising records even as we speak. Kerry Butler plays the girl; Jeff McCarthy plays the (hairy) boy. With Tony-award-winning costume design by Ann Houli-Ward; lyrics by Tim Rice and the late Howard Ashman; score by Alan Menken. \$22.50–\$70. Wed.—Sat. at 8, Wed. and Sat. at 2, Sun. at 1 and 6:30. Opened: 4/18/94. *Palace Theatre*, 1564 Broadway, at 47th St. (307-4100). 2 hrs. 30 mins.

Bring In 'da Noise, Bring In 'da Funk—Miss it at the Public earlier this year? George C. Wolfe and Savion Glover's Tony-winning meditation on the pre-Hollywood ethnic roots of tap dancing has transferred uptown. \$20–\$67.50. Tues.—Sat. at 8, Wed. and Sat. at 2, Sun. at 3. *Ambassador*, 219 W. 49th St. (239-6200). 2 hrs.

Cats—Now and for the foreseeable future. By Andrew Lloyd Webber, of course, with an assist from T. S. Eliot. \$37.50–\$65. Dark Thurs. Opened: 10/7/82. *Winter Garden Theatre*, 1634 Broadway, at 50th St. (239-6200). 2 hrs. 30 mins.

Chimère—A few blocks from the original site of P. T. Barnum's American Museum, to which a very different tradition of animal act traces its roots, Zingaro, the French "equestrian theater" troupe, has arrived. The group, which uses horses as the focus of a meeting between circus techniques and dramatic performance, is making its American debut under the auspices of BAM with

Ground Rules:

Except where noted, Broadway shows begin at 8 and are dark Monday. Wallet-watchers should keep in mind the TKTS booths, where half-price tickets are available (for that day's performance only) to many Broadway and Off Broadway shows. TKTS booths are at Broadway and 47th St. and 2 World Trade Center, mezzanine level; call 212-768-1818 for more info. Involved in a production and want to submit details for a possible listing? Call 212-880-0740.



Onstage Tragically Hip

A classic tragedy goes downtown in Expanded Arts's Loaisaida production of Christopher Marlowe's *Edward the Second*. Ripe for a revisionist rendering, the play has enough sexual deviance, hip drugs, and fashion disasters to make the low-Rent setting ideal.

its latest production, a dreamlike evocation of Indian equestrian culture. \$60. 10/7–9, 10/11–13; \$75. 10/15, 10/16, 10/18–20, 10/22, 10/23, 10/25–27. Through 11/10. At *Battery Park City*; call 307-4100 for tickets, 718-636-4100 for information.

The Cocoanuts—In their early days, the Marx Brothers formed the habit of touring their farcical vaudevilles as live stage shows before committing them to film. Chelsea's American Jewish Theater, having successfully dusted off Irving Berlin and George S. Kaufman's original (1925) script for a knockabout farce about the Florida land boom—the basis for the movie that introduced the Marxes to Hollywood—and given the latter its first professional New York revival in 61 years, has recently moved it uptown. \$45. Tues.—Thurs., \$47.50. Fri.—Sun. Tues.—Sat. at 8, Wed. and Sat. at 2, Sun. at 3. *American Place Theatre*, 111 W. 46th St. (239-6200). 2 hrs. 10 mins.

Defending the Caveman—Rob Becker's one-man show, which posits a genetically inherited difference from prehistoric days to explain why men ("hunters") and women ("gatherers") get irritated with each other in Bloomingdale's. \$47.50. Wed.—Sat. at 8, Sat. at 2 and 5. *Helen Hayes Theatre*, 240 W. 44th St. (228-3626, or just dial CAVEMAN). 1 hr. 40 mins.

A Funny Thing Happened on the Way to the Forum—A new revival of the 1962 musical, featuring Nathan Lane as that sly guy Pseudolus. \$60–70. Tues.—Sat.

at 8, Wed. and Sat. at 2, Sun. at 3 thereafter. *St. James Theatre*, 246 W. 44th St. (239-6200). 2 hrs. 20 mins.

Grace and Gloria—Tom Ziegler's Broadway-debut play is the story of a tough-minded mountain woman (Estelle Parsons) and the Manhattan careerist (Lucie Arnaz) determined to save her, willing or otherwise, from the ravages of real-estate development and its attendant sadnesses. Directed by Gloria Muzio. \$35–\$45. Tues.—Sat. at 7:30, Wed., Sat. and Sun. at 2:30. *Laura Pels Theatre at the Roundabout*, Broadway at 45th St. (719-9393). 2 hrs.

Grease!—A crowd-pleasing, neon-heavy rock-and-roll musical about a group of high-school seniors in 1959. Book, music, and lyrics by Jim Jacobs and Warren Casey; directed and choreographed by Jeff Calhoun. With Sheena Easton as Rizzo. \$30–\$67.50. Tues.—Sat. at 8, Wed. and Sat. at 2, Sun. at 3. Opened: 5/11/94. *Eugene O'Neill Theatre*, 230 W. 49th St. (239-6200). 2 hrs. 30 mins.

Hughie—Eugene O'Neill began his life in a seedy hotel at Broadway and 43rd; a few blocks up the street, Al Pacino is currently inhabiting the seedy hotel in which that life drew (metaphorically) to an end. This moody chamber piece about a self-deluding small-time hustler—the playwright's next-to-final Broadway production, staged posthumously in 1964—now runs, following considerable critical acclaim and a second extension, through 11/2. \$55; a limited number of seats are available to the general public beginning at 10 on the day of performance for \$20. Mon.—Sat. at 8, Sat. at 2. *Circle in the Square*, 50th St. bet. Broadway and Eighth Ave. (239-6200). 1 hr. 10 mins.

An Ideal Husband—His contemporary George Bernard Shaw excoriated the hypocrisies of Victorian England with biting logical wit, but the similarly minded Oscar Wilde occasionally found emotional empathy a more apt tool. Sir Peter Hall's acclaimed West End revival of this 1895 play, which uses a conventional plot of unmasked adultery to condemn soul-stifling British intolerance and self-deception, arrives on Broadway from London's Haymarket—the same theater, ironically, from which its successful debut production was withdrawn a century ago following the writer's arrest and imprisonment for homosexuality. \$30–\$55. Mon.—Sat. at 8, Wed. and Sat. at 2. *Ethel Barrymore*, 243 W. 47th St. (239-6200). 2 hrs. 45 mins.

The King and I—Along with Lincoln Center's recent *Carousel* and the recent Broadway production of *State Fair*, the Rodgers and Hammerstein renaissance continues apace with their famous musical adaptation of the memoir *Anna and the King of Siam*, featuring contemporary heartthrob Lou Diamond Phillips (un-bald) in the role created by Yul Brynner. \$25–\$75. Tues.—Sat. at 8, Wed. and Sat. at 2, Sun. at 3. *Neil Simon Theatre*, 250 W. 52nd St. (307-4100). 2 hrs. 45 mins.

Les Misérables—This pop-opera adaptation of the sprawling Victor Hugo novel, currently in its tenth year on Broadway, recently became the fourth-longest-running show in Broadway histo-

ry. With a book by Alain Boublil and Claude-Michel Schonberg; music by the latter; lyrics by Herbert Kretzmer. \$15-\$70. Tues.-Sat. at 8, Wed. and Sat. at 2, Sun. at 3. Opened: 3/12/87. *Imperial Theater*, 249 W. 45th St. (239-6200). 3 hrs. 15 mins.

Love Thy Neighbor—Jackie Mason, back on Broadway with a new one-man show of stand-up comedy. \$37.50-\$49.50. Tues.-Sat. at 8, Sun. at 3. Booth, 222 W. 45th St. (239-6200). 2 hrs.

Master Class—In the early seventies, opera star Maria Callas took her diva persona from stage to classroom with a celebrated series of tutorials for young hopefuls. Slightly fictionalized, they're the subject of Terrence McNally's newest play, starring Patti LuPone (*Evita*) as the great *monstre sacrée* herself. \$32.50-\$45. Tues.-Sat. at 8, Wed. and Sat. at 2. *Golden Theatre*, 252 W. 45th St. (239-6200). 2 hrs. 30 mins.

Miss Saigon—This reworking of Puccini's *Madama Butterfly* set in Vietnam during the fall of Saigon has just celebrated its fifth anniversary on Broadway. Score by Claude-Michel Schonberg; lyrics by Alain Boublil and Richard Maltby Jr.; directed by Nicholas Hytner. \$15-\$70. Mon.-Sat. at 8, Wed. and Sat. at 2; dark Sun. Opened: 4/11/91. *Broadway Theater*, 1681 Broadway, at 53rd St. (239-6200). 2 hrs. 30 mins.

The Phantom of the Opera—In its ninth year on Broadway, Andrew Lloyd Webber's blockbuster continues to pack them in, passing the 3,200-performance mark recently and edging into sixth place among the longest-running musicals. And strangely—or wisely, depending on your point of view—it's no nearer to becoming a movie than on the day it opened. \$15-\$70. Mon.-Sat. at 8, Wed. and Sat. at 2. Opened: 1/26/88. *Majestic Theater*, 247 W. 44th St. (239-6200). 2 hrs. 30 mins.

Rent—The late Jonathan Larson's reimagining of Puccini's *La Bohème* as it might be lived by a gaggle of contemporary young and hip types living in the East Village. \$30-\$67. 50. Tues.-Sat. at 8, Sat. at 2, Sun. at 2 and 7. *Nederlander Theater*, 208 W. 41st St. (307-4100). 2 hrs. 45 mins.

Sex and Longing—A new comedy by Christopher Durang, starring Sigourney Weaver as a woman who attempts to assuage the melancholy sense of displacement that is the abiding, inescapable burden of sad humanity by trying to have sex every fifteen minutes. Did that sentence end up the way you were expecting? \$25-\$45; a limited number of \$15 student rush tickets will go on sale two hours before each performance. Tues.-Sat. at 8, Wed. and Sat. at 2, Sun. at 3. Opened: 10/10/96. *Cort*, 138 W. 48th St. (239-6200).

Show Boat—Because it covers three generations of show folk, because its action spans four decades, because it shuttles between steamy Natchez and boreal Chicago, and because it touches on such varied subjects as race relations and the dispersal of families, *Show Boat* is usually described as having epic sweep. In a production such as this, certainly. There are problems with the plotting, but director Harold Prince's staging moves so swiftly and involuntarily that there is no time for questions. He is seconded by choreographer Susan Stroman, who with



Opening Fops Unlimited

Oscar Wilde in Chelsea seems, frankly, a bit obvious. Consider those Gucci velvet suits. Tight trousers, too. But the Irish Rep's new production of *The Importance of Being Earnest* demonstrates just what all the fuss is about. Directed by Tony Walton, who also designed the production, "it's like being in the dollhouse of a really dysfunctional family," says Melissa Errico, here playing Gwendolen Fairfax, last seen on the New York stage in *One Touch of Venus*. The ladies march about the tiny stage in bountiful lace and silk ribbons. Eric Stoltz, playing the quick-witted Algernon Moncrieff, sports a belted white-linen suit and a boater. The lattices are entwined with roses, and the play opens with the plinking tones of a music box. It's a drawing-room comedy, but with the audience sitting on the gate-leg sofa.

Earnest, Wilde's last play before his fall from grace, is also the apex of his epigrammatic style, a paean to paradox. It's the original sitcom, but far funnier than anything we have today, because Wilde didn't care whom he offended. Lines like "She flirts with her own husband across the table . . . It's like washing your clean linen in public," or even "We live . . . in an age of ideals, or that's what they tell us in the more expensive monthly magazines," maintain their satirical edge.

"Gielgud wrote this essay saying the play demands an urban and sophisticated audience," says Errico. "We were hoping to be a sexy Oscar Wilde cast, to show a real visceral attraction instead of a comedy of manners." This view, Wilde as a cynical romantic with sex appeal, is similar to the guiding ethos of the recent Jane Austen mania. Wilde may be the next new teacup trend, for not only has *An Ideal Husband* been very popular on Broadway, without a glamorous cast, but Liam Neeson is gearing up to play Wilde in a biographical film. "People are attracted to the idea of savoring flamboyance," Errico says, "because we're not the most flamboyant generation." ALEXANDRA LANGE

this effort surges to the forefront of Broadway dance creators. This *Show Boat* is a dreamboat. (Simon; 10/17/94.) \$40-\$75. Tues.-Sat. at 8, Wed. and Sat. at 2, Sun. at 3. Opened: 10/2/94. Through 1/5/97. *Gershwin Theater*, 222 W. 51st St. (307-4100). 3 hrs.

Skylight—New York last saw that fine playwright David Hare in December, when Lincoln Center's short-lived production of *Racing Demon*, a drama about the current crisis of faith in the Church of England, seems to have proved somewhat too parochially British for American audiences. They shouldn't have that problem with this less polemical, more inward drama focusing on the reunion, after three years, of a wealthy restaurateur and a schoolteacher, discussing a love affair that may or may not have run its course. Don't miss the American stage debut of Michael Gambon, known to TV audiences here from Dennis Potter's *The Singing Detective* and the more recent PBS show *Maigret*—and to Sir Ralph Richardson simply as "the Great Gambon." \$40-\$55. Tues.-Sat. at 8, Wed. and Sat. at 2, Sun. at 3. *Royale*, 242 W. 45th St. (239-6200).

Smokey Joe's Cafe: The Songs of Leiber and Stoller—They say the neon lights are bright on Broadway, and when this show—drawn from the score Jerry Leiber and Mike Stoller composed to accompany the American baby-boomer childhood experience—breezes into New York City, people gonna scrape and bow. You don't like crazy music? (We keep forgettin'.) Don't feel that way; baby, that is rock and roll. A tip, tip, tip, young blood: Buy yourself a ticket, sit down in the very first row. Have a drink and dig the band. Can't you hear the flügelhorn? Can't you hear the bell? Come to them sickly, they'll make you well. We don't know why our heart flips (and, baby, we don't care); we only know it does. Heartbreakin' nights, only in America. Tues.-Sat. at 8, Wed. and Sat. at 2, Sun. at 3. \$35-\$70. At the *Virginia Theatre*, 245 W. 52nd St. (239-6200)? Uh-huh. 2 hrs. 10 mins.

Sunset Boulevard—Andrew Lloyd Webber's (mega-) musical adaptation of the Billy Wilder film masterpiece about a deranged Hollywood dinosaur and her reluctant boy toy. London's Elaine Paige (*Evita*, *Cats*) recently took over from Betty Buckley as Norma Desmond. \$25-\$70. Mon.-Sat. at 8, Wed. and Sat. at 2. Opened: 11/17/94. *Minskoff Theater*, 200 W. 45th St. (307-4007). 2 hrs. 30 mins.

Taking Sides—Ed Harris stars as an American Nazi-war-crimes investigator, sparring with suspect conductor Wilhelm Furtwängler (Daniel Massey) over the question *Is art neutral?* \$32.50-\$45. Tues.-Sat. at 8, Wed. and Sat. at 2, Sun. at 3. Opened 10/17/96. *Brooks Atkinson Theater*, 256 W. 47th St. (307-4100).

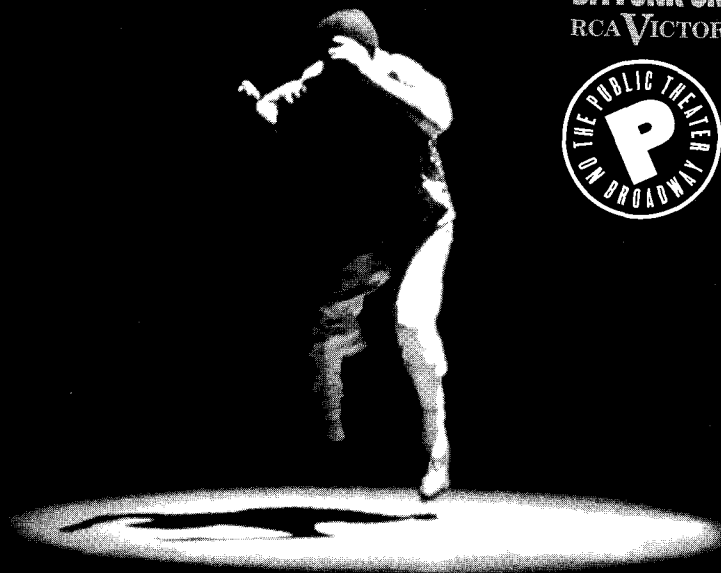
Victor/Victoria—Reprising her title role in husband Blake Edwards's 1982 film, Julie Andrews—returning to the Broadway stage for the first time since the early sixties and *Camelot*—struts her stuff in (the late) Henry Mancini and Leslie Bricusse's musical adaptation of Mr. Edwards's comedy of sexual manners. "One way or another, *Victor/Victoria* will make history. Like a karaoke record, it's got everything minus one: a true star, a solid cast and ensemble, savvy staging and choreography, lush scenery and costumes and lighting, a funny (or at least doggedly farcical) book—everything but one really good song. This will be the test: Can a Broadway musical make it without a score? Julie Andrews has a look, voice, and personality that live in perfect harmony with one another, whether she is singing, dancing, acting, or just being. But there is—or rather, isn't—the unrelievedly sec-

"FEEL THE POWER FOR YOURSELF!"

The New Yorker

**CALL
TELE-CHARGE
212-
239-6200
AMBASSADOR
THEATRE
219
W.49TH ST.**

**HEAR
'DA FUNK ON
RCA VICTOR**

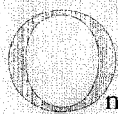


BRING IN 'DA

**NUISE
BRING IN 'DA
FUNK**

<http://www.publictheater.org>

Design: Pentagram Photo: Michel Daniel



In any given night at The Public Theater, worlds collide. Just like New York City, The Public is a place where rhythms and cultures, visions and ideas converge—both on our stages and in our lobby. It is a place where high art meets hip-hop, where new voices join forces with seasoned artists in productions of new American plays and the classics.

This year audiences will see our commitment to cultural combustion played out in productions that transport them from today's New York to 1920s China, to ancient Egypt, to the American South circa 1831, to the English Civil War of the 1500s, to 1960s America—and back to the here and now.

I am thrilled by the variety and the excellence of the work we have planned this season. Just like in New York, anything can happen at The Public Theater. Join us!

George C. Wolfe, Producer

GOLDEN CHILD

**BY DAVID HENRY HWANG
DIRECTED BY JAMES LAPINE**

Tony Award-winners David Henry Hwang and James Lapine return to The Public with the world premiere of a major new play. Mixing past and present, tradition and innovation, humor and poignancy, *Golden Child* transports the audience to a household in 1920s China, whose internal struggles reflect those of the culture outside its walls. Produced in association with South Coast Repertory.

HENRY VI

**PART 1: THE EDGED SWORD
PART 2: BLACK STORM**

**BY WILLIAM SHAKESPEARE
DIRECTED BY KARIN COONROD**

Shakespeare's text, and The Public's Martinson Hall itself, will be transformed in this revolutionary rethinking of Shakespeare's epic history cycle. Cutting-edge theater artist Karin Coonrod directs the three *Henry VI* plays as a groundbreaking, two evening theatrical event—#33 and #34 in the Shakespeare Marathon.

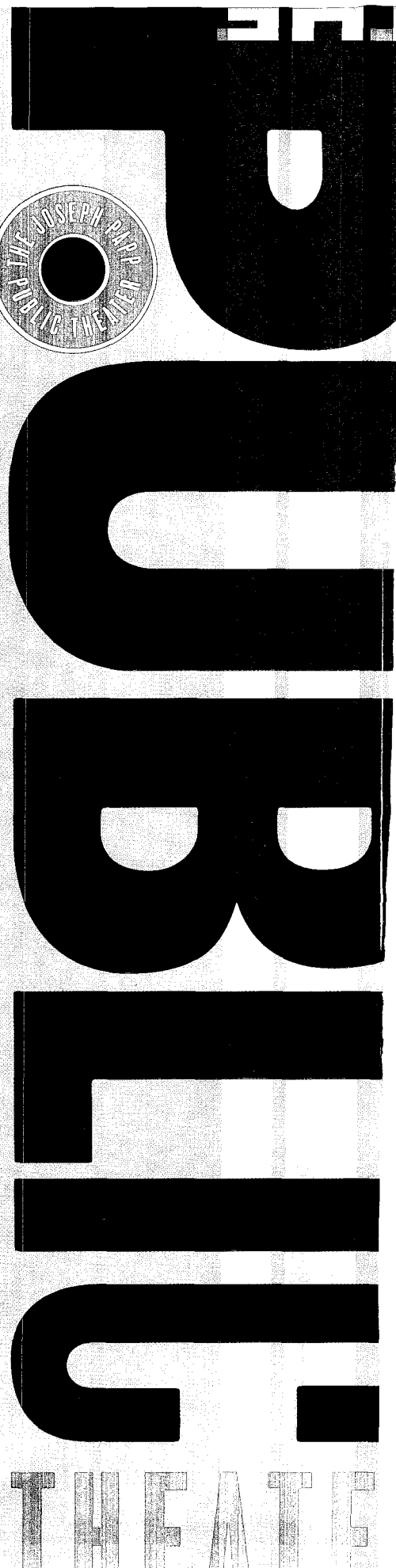
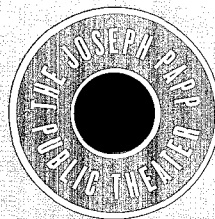
INSURRECTION: HOLDING HISTORY

WRITTEN AND DIRECTED BY ROBERT O'HARA

A 189-year-old man, a flying bed, a gay scholar, and Nat Turner's resurrection: history meets fantasy meets truth meets madness in this irreverent new play by 1995-96 Public Theater artist-in-residence Robert O'Hara.

96-97 SEASON

The LuEsther T. Mertz Charitable Trust provides leadership support for The Public Theater's year-round activities. Additional generous support is provided by Dorothy and Lewis Cullman, The Shubert Foundation, the Harold and Mimi Steinberg Charitable Trust, and The Andrew W. Mellon Foundation. The 1996-1997 season is also supported, in part, by generous grants from the City of New York Department of Cultural Affairs, the National Endowment for the Arts, and the New York State Council on the Arts.



Wed. and Sat. at 2, Sun. at 3. *Westside Theatre*, 407 W. 43rd St. (239-6200).

Grandma Sylvia's Funeral—An audience-participation comedy akin to Tony 'n' Tina's Wedding, written by Glenn Wein and Amy Lord Blum-sack. When Grandma Sylvia dies, a power struggle ensues among family members. \$35-\$55, which includes a mitzvah meal. Opened: 10/9/94. Wed. at 3, Wed.-Thurs. at 7:30, Fri. at 8, Sat. at 5 and 9, Sun. at 1 and 5. *Soho Playhouse* (formerly Playhouse on Vandam), 15 Vandam St. (691-1555).

Howard Crabtree's When Pigs Fly—One of this year's more melancholy theater trends is the posthumous musical. Like *Rent* composer Jonathan Larsen, costumer and musical "conceiver" Howard Crabtree passed away in June, days after completing work on his latest backstage-comedy revue. But the show, as developed by Mr. Crabtree with Dick Gallagher and Mark Waldrop, goes on. \$40. Mon.-Thurs. at 8, Fri. and Sat. at 7 and 10. *Douglas Fairbanks Theater*, 432 W. 42nd St. (239-6200).

I Love You, You're Perfect, Now Change—They're here. They're straight. Get used to it. It's a daring innovation, perhaps, but this musical revue about what, in the context of most contemporary musicals, seems an amusingly quaint subject these days—heterosexual love—has bravely decided to buck the trend. \$45. Tues.-Sat. at 8, Wed. and Sat. at 2:30, Sun. at 3. *Westside Theatre*, 407 W. 43rd St. (239-6200).

Late Night Catechism—Maripat Donovan as a parochial-school-teaching nun backed by a magisterium of unassailable moral authority and some mean wrist action with a ruler. \$25-\$32.50. Tues.-Sat. at 8, Wed. and Sat. at 2, Sun. at 3. *St. Luke's Church*, 308 W. 46th St. (239-4200).

Magic on Broadway—Like it says, performed by illusionist and prestidigitator Joseph Gabriel. \$30-\$50. Tues.-Sat. at 8, Wed. and Sat. at 2, Sun. at 3. *Lamb's Theatre*, 130 W. 44th St. (997-1780).

Matty—A one-man show about baseball star Christy Mathewson, written and performed by Eddie Frierson. Tues.-Sat. at 8, Wed. and Sat. at 2, Sun. at 3. *Lamb's Theatre*, 130 W. 44th St. (239-6200).

Old Wicked Songs—Jon Marans's Pulitzer Prize-nominated play about an emotionally frozen young pianist and the old master who thaws him out. \$42.50. Tues.-Sat. at 8, Wed. at 2:30, Sat. and Sun. at 3. *Promenade*, 2162 Broadway at 76th Street (580-1313).

Perfect Crime—Warren Manzi's long-running thriller about a wealthy psychiatrist accused of murdering her husband, and the small-town detective who tries to prove she committed the "perfect crime." \$35. Mon. and Thurs.-Sat. at 8, Sun. at 3 and 7, Wed. and Sat. at 2. Opened: 4/5/87. *Duffy Theatre*, 1553 Broadway, at 46th St. (695-3401).

Political Animal—H. L. Mencken never minded paying income tax; dollar for dollar, he liked to say, democracy was the best entertainment value going. Writer/performer Douglas McGrath—who's just finished adapting and directing the Gwyneth Paltrow film *Emma*—takes that proposition to heart with this one-man election-year comedy about a more than usually feckless aspirant to the nation's highest office. \$35. Tues.-Sat. at 8, Sat. at 2:30, Sun. at 3. Through 11/17. *Promenade*, 2162 Broadway at 76th St. (239-6200).

Radio Gals—A comic musical about an Arkansas music teacher who, in defense of freedom of the airwaves, the First Amendment, and other American stuff, defies the big broadcasting boys by operating a radio station out of her living room. \$45. Tues.-Sat. at 8, Wed. and Sat. at 2:30, Sun. at 3. *John Houseman*, 450 W. 42nd St. (239-6200).

Six Characters in Search of An Author—Pirandello's revolutionary work, revived by the Jean Cocteau Repertory. \$24. Tues.-Sat. at 8, Sun. at 3. *Bowery Lane Theatre*, 33 Bowery (677-0060).

Stomp—As the title implies, a loud, aggressive, and energetic show in which a troupe of performers dances, claps, and generally bangs on everything in sight. Featuring buckets, brooms, trash-can lids, and, yes, the kitchen sink. More engaging than

you might expect. \$29.50-\$42.50. Tues.-Fri. at 8, Sat. at 7 and 10:30, Sun. at 3 and 7. Opened: 2/27/94. *Orpheum*, 126 Second Ave., bet. 7th and 8th Sts. (307-4100).

Tony 'n' Tina's Wedding—A wedding at St. John's Church, 81 Christopher St., then a reception at 147 Waverly Pl., with Italian buffet, champagne, and wedding cake. Wonderfully tacky—and it's lasted longer than a lot of real marriages. \$60-\$75. Tues.-Sun. at 7, Sat. and Sun. at 2. Opened: 2/6/88. (279-4200).

Two Bourgeois Blacks—Clifford Mason's comedy about the ups and downs attendant upon the May-December marriage of a middle-class black couple. With Mr. Mason and Perri Gaffney. \$15-\$20. Tues.-Sat. at 8, Sat. and Sun. at 3. *Henry Street Settlement*, 466 Grand St. (598-0400).

View of the Dome—"Theresa Rebeck's play—in which Emma, a young Washington lawyer, is the only full-time role, while six other actors portray 23 parts among them—lacerates in all directions, for the most part without overstepping the bounds of suave irony. No one escapes, from the political movers and shakers (who shake more than they move) to peripheral grotesques like an elderly southern couple on an Alaskan cruise. For as the author knows, we are all in this mess together, 'together' meaning that everyone pulls the same bone in his own, selfish direction." (Simon, 10/14/96.) \$25. Tues.-Sat. at 8, Sun. at 2 and 7. *New York Theatre Workshop*, 79 E. 4th St. (460-5475).

Off-Off Broadway

Anatomy of a Love Affair—\$12. Wed.-Sat. at 8. Through 11/2. *New Perspectives Theatre Company*, 750 Eighth Ave. (730-2030).

Beyond Therapy—The New York Actors Alliance's third-annual production of Christopher Durang's comedy about a pair of New Yorkers whose earnest efforts at romance run into the brick wall of their respective, and less-than-encouraging, psychoanalysts. \$12, plus two-drink minimum. Fri. and Sat. at 8. Through 10/26. *Trocadero Cabaret*, 368 Bleecker St. at Charles

(330-7607).

Cabaret—Performed by the Blue Hill Troupe. \$20. 10/25-10/27 at 8, 10/30-11/2 at 8, 10/27 and 11/2 at 2. *Dicapo Opera Theatre*, 184 E. 76th St. (427-1102).

Death in a Landslide—\$12. Wed.-Sat. at 8. *Grove Street Playhouse*, 39 Grove St. (726-8142).

Edward the Second—\$12. Wed.-Sat. at 8. *Expanded Arts*, 85 Ludlow St. (253-1813).

Goddess—A one-woman show by Abigail Gampell. \$10. 10/26, 11/2, and 11/9 at 10:30. *HERE*, 145 Sixth Ave., south of Spring St. (647-0202).

Godspell—Steven Schwartz's musical-comedy retelling of the Gospel of Saint Matthew. \$15. Fri. and Sat. at 7:30, Sun. at 5. Through 12/22. *Oasis Theatre*, 230 E. 9th St. (673-3706).

Island of Brilliance—\$12. Tues.-Sun. at 8. Starts 10/17 and runs through 11/2. *Altered Stages*, 212 W. 29th St. (802-7981).

Ladies in a Maze—\$20. Wed.-Sat. at 8, Sun. at 7. Through 11/17. *Grove St. Playhouse*, 39 Grove St. (594-7880).

Marie and Bruce—Wallace Shawn's revealing look at a co-dependent couple. \$12. Thurs., Fri., and Mon. at 8, Sat. at 7 and 10, Sun. at 7. Through 11/2. *Creative Place Theatre*, 750 Eighth Ave. bet. 46th and 47th Sts. (539-8462).

Recreation—Penn Jillette (of Penn & Teller) has written a black comedy about the gap between action and desire. \$15. Thurs.-Mon. at 8. Through 11/17. *Currican*, 154 W. 29th St. (736-2533).

Senseless—\$15. Tues.-Sat. at 8, Sun. at 3. Through 10/27. *Chelsea Playhouse*, 125 W. 22nd St. (627-7292).

The Sixth Commandment—A trip into the mind of a militant anti-abortionist. \$12. Tues.-Sat. at 8, Sun. at 3. Through 11/3. *Phil Bokowski Theatre*, 354 W. 45th St. (501-2386).

Sun Flower—A one-woman show about the life of Elizabeth Cady Stanton, the original suffragette. \$15. Thurs., Sat. at 8, Fri. at 9, Sun. at 3. *Home-grown Theatre*, 2628 Broadway (961-0962).

Tabula Rasa—\$12. Wed.-Sat. at 8, Sun. at 3. *Phil Bosakowski Theatre*, 354 W. 45th St. (592-1885).

Wolverine Dream—\$12. Thurs.-Sun. at 8. Through 10/27. *NADA*, 167 Ludlow St. (420-1466).



Previews 2 x 6

The Giamatti brothers (Marcus and Paul) appear together for the first time in Michael Cristofer's *The Blues Are Running*, opening the Manhattan Theatre Club's Stage II season. *Blues*, a farcical tale of mixed-up couples, murder, and mayhem, is really three scenes, all happening simultaneously in Central Park after dark. To further confuse, the two Giamattis play all six characters, one couple per scene.

PART 1:

THE EDGED SWORD

PART 2:

BLACK STORM

GOLDEN CHILD

HENRY VI



BY WILLIAM SHAKESPEARE
DIRECTED BY JAMES LAPINE
IN ASSOCIATION WITH SOUTH COAST REPERTORY
OCTOBER 28

UTION!!

PEOPLE OF SOUTHAMPTON
COUNTY, VIRGINIA,
one and all, you are hereby advised that

NAT TUP
Brut

INSURRECTION:
HOLDING HISTORY

...murder
...
...surrender
...ON THE LOOSE

...1831. NAT TUP
...an 40 slave
...MASSACRE of over
...ing citizens, INCLU
MEN AND CHILDREN of
community. He was last se
...age of serv

DESIGN: PERTACRAM



BY WILLIAM SHAKESPEARE
DIRECTED BY KARIN COONROD
STARTS NOVEMBER 12!

PARTS 1 & 2 RUN IN REPERTORY. CALL FOR EXACT SCHEDULE.



WRITTEN AND DIRECTED
BY ROBERT O'HARA
STARTS NOVEMBER 19!

PHOTO: TAR

ON SALE NOW!
CALL 212-239-6200
Tele-charge®

OUTSIDE METRO NEW YORK:
800-432-7250
GROUPS: 212-260-8383

BECOME A PUBLIC THEATER MEMBER AND SAVE UP TO 30%
CALL 212-260-2400
425 LAFAYETTE ST. <http://www.publictheater.org>



THE **PUBLIC** THEATER

ond-rate music of the late Henry Mancini, augmented by three songs from Frank Wildhorn, which blend in seamlessly, alas. All the lyrics are by the once capable Leslie Bricusse, now given to such stuff as 'Paris is so sexy/ Riding in a taxi [texti?]/ Gives you apoplexy.' Still, *Victor/Victoria* may be the best unmusical musical you are ever going to see." (Simon; 11/6/95.) With Tony Roberts, Michael Nouri, and Rachel York; written and directed by Mr. Edwards. \$20-\$75. Tues.-Sat. at 8, Sat. at 2, Sun. at 3. *Marquis, 1535 Broadway (382-0100). 2 hrs. 45 mins.*

Off Broadway

Previews and Openings

The Blues Are Running—Brothers Marcus and Paul Giamatti star in Michael Cristofer's two-man, six-couple tale of mistaken identity, murder, and multiple roles. \$32. Tues.-Sun. at 7:30, Sat. and Sun. at 3. In previews for a 11/3 opening. *Manhattan Theatre Club at City Center, 131 W. 55th St. (581-1212).*

Cakewalk—A personal reminiscence, of the kiss-and-tell variety, by playwright Peter Feibleman about his relationship with Lillian Hellman. Starring Linda Lavin. \$40-\$45. Tues.-Sat. at 8, Wed. and Sat. at 2, Sun., at 3. Previews start 10/18 for an 11/6 opening. *Variety Arts, 110 Third Ave. (239-6200).*

Edmond—A revival of David Mamet's dark 1982 fable about a contemporary urban Everyman. \$32. Tues.-Sat. at 8, Sat. at 2, Sun. at 7. Through 10/27. *Atlantic Theater Company, 336 W. 20th St. (239-6200).*

The Importance of Being Earnest—Oscar Wilde's best-known and most giggle-generating farce gets a glamorous revival, with Eric Stoltz and Melissa Errico starring as the quip-crossed cousins, and Nancy Marchand as resident battle-ax Lady Bracknell. \$30. Tues.-Sat. at 8, Sat. and Sun. at 3. In previews for a 10/24 opening. *Irish Repertory Theatre, 132 W. 22nd St. (727-2737).*

Missing/Kissing—A double bill of new short comedies by John Patrick Shanley. \$33 Tues.-Thurs., \$35 Fri.-Sun. *Primary Stages, 354 W. 45th St. (333-4052).*

Red Devil Battery Sign—The New York premiere of one of Tennessee Williams's final works, starring Elizabeth Ashley and James Victor. \$35. Tues.-Sat. at 8, Sun. at 3 and 7:30. *WPA Theatre, 519 W. 23rd St. (206-0523).*

Street Scene—A revival of Elmer Rice's 1929 Pulitzer Prize-winning play, a Depression-era urban tragedy of immigrants, lovers, and radicals. \$15. Thurs.-Sat., Mon. at 8, Sat. and Sun. at 3. In previews for a 10/28 opening. Through 11/17. *Willow Cabin Theatre Company at Theatre Row Theatre, 424 W. 42nd St. (886-1889).*

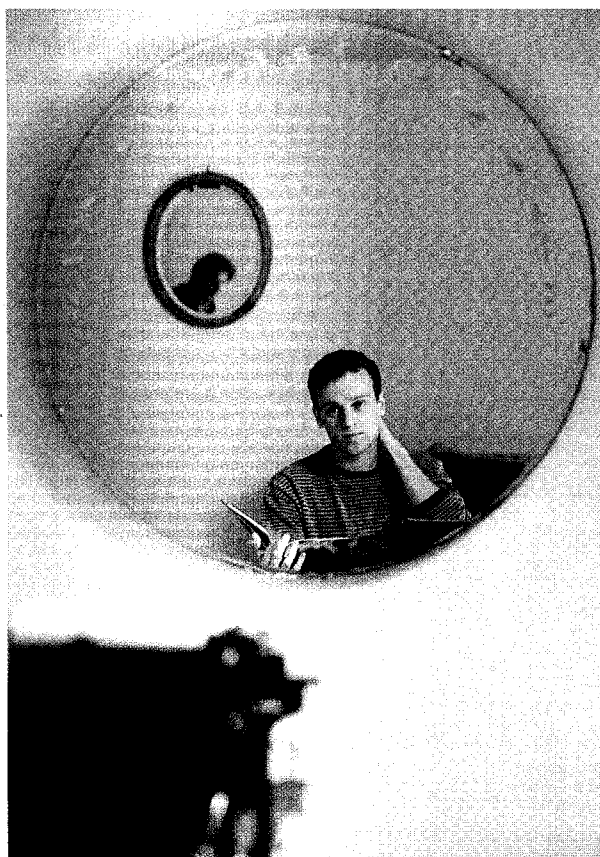
This Is Our Youth—A new play by Kenneth Lonergan set on one larcenous evening in 1982 New York. \$15. Tues.-Sat. at 8, Sun. at 4. In previews for a 10/30 opening. *INTAR, 420 W. 42nd St. (279-4200).*

The Vagina Monologues—Eve Ensler's one-woman show about the unmistakable but unmentionable fact of female anatomy. \$15-\$18. Wed.-Sat. at 8, Sun. at 7. *HERE, 145 Sixth Ave. (647-0202).*

The Waiting Room—Refugees from vanity's trenches fill Lisa Loomer's doctor's office, where women seek cures for ancient and modern physical and emotional traumas caused by corsets, foot-binding, and breast implants. \$30. Tues.-Sat. at 8, Sun. at 3 and 7. In previews for a 10/31 opening. *Vineyard Theatre, 108 E. 15th St. (353-3874).*

When the World Was Green/Chicago—The Signature Theatre Company's Sam Shepard season opens with these two one-act plays. \$25. Tues.-Sat. at 8, Sat. at 2, Sun. at 3 and 7:30. In previews for an 11/7 opening. *The Joseph Papp Public/Susan Stein Shiva Theater, 425 Lafayette St. (239-6200).*

Winter Is the Coldest Season—A "slacker vaudeville" with clown trio The New Bozema. \$25. Tues.-Thurs. at 8, Fri. and Sat. at 7 and 10, Sun. at 7. *Cherry Lane Theatre, 38 Commerce St. (239-6200).*



Previews Triangulation

Coming off a critically acclaimed tenth season ('Nixon's Nixon,' 'The Grey Zone'), MCC Theater opens its second decade with John Kolvenbach's new comedy 'The Gravity of Means,' in which one night out on the town upsets the easy camaraderie of three friends, forcing them to take a calculating look at the ties that bind. MCC Theater, 120 West 28th Street (727-7765).

Now Playing

431 of My Closest Friends—Bris as family spectacle, from the writing team of Miriam Kouzel Billington, Peter Goldman, and David Presby. \$35. Tues.-Thurs. and Sat. at 8, Wed. and Sun. at 2, Sun. at 7. *Playhouse 91, 316 E. 91st St. (831-2000).*

900 Oneonta—Morphine addiction, child abuse, alcoholism, and psychosis are just a few of the subjects touched upon in this story, which carries on the southern-gothic tradition at its most lurid, about a dying paterfamilias who wishes to put his family through hell before going there himself. (Jon Cryer stars, Burl Ives apparently not having been available.) \$12. Tues.-Sat. at 8, Sun. at 3 and 7. *Circle Repertory Theater, 632 Broadway (505-6010).*

Americana—\$20. Fri. at 8, Sat. at 7 and 9, Sun. at 7. *Theatre East, 211 E. 60th St. (838-9090).*

Baseball in Zanzibar—Set in a New Orleans mental-health clinic, Ty Adams's new play mines that dramatic chestnut—the line between imagination and insanity. \$12. Tues.-Sat. at 8, Sun. at 3 and 7. Through 10/27. *Irish Arts Center, 553 W. 51st St. (388-8196).*

Blue Man Group: Tubes—Smart silliness, with toilet paper, neon-colored paint, cereal, etc. Kids love

Sat. at 3 and 7, Sun. at 3 and 7:30. Opened: 5/3/60. *Sullivan St. Theater, 181 Sullivan St. (674-3838).*

Fit to Be Tied—Farceur Nicky Silver, who's been more than a little successful channeling Noël Coward—we just mean artistically, of course; don't let him suggest otherwise—follows up last season's *The Food Chain* with a new vehicle for the dizzying Silver wit. \$35. Tues.-Sat. at 8, Sat. and Sun. at 3, Sun. at 7:30. Through 11/10. *Playwrights Horizons, 416 W. 42nd St. (279-4200).*

Forbidden Broadway Strikes Back!—Some titles say it all, and Gerard Alessandrini's newest update of his long-running musical spoof poking fun at the assorted absurdities of the Great White Way couldn't arrive in town at a more—well, let's be kind and say propitious time. \$35. Tues.-Fri. at 8, Sat. and Sun. at 7:30, Sat. at 10, Sun. at 3; food and drink available/optional. *Triad, 158 W. 72nd St. (799-4599).*

Full Gallop—Following its successful run at Manhattan Theatre Club last fall, Mary Louise Wilson's one-woman show about *Vogue's* Diana Vreeland, the woman who invented both contemporary fashion and—to hear her disciples tell it—the color red, is back on Off Broadway for a return engagement. \$37.50-\$40. Tues.-Sat. at 8,

it, and adults can pretend the show's an ironic commentary on performance art. \$35-\$45. Tues., Wed., Thurs. at 8, Fri. and Sat. at 7 and 10, Sun. at 4 and 7. Opened: 11/17/91. *Astor Place Theatre, 434 Lafayette St. (254-4370).*

Born to Sing!—It's dueling-divas time, ambitious-newcomer division, when a singing superstar has to choose between her own daughter and (gasp) a brash interloper to accompany her on the road in this new high-octane musical about backstage passions from the creators of 1983's pop-and-gospel-inflected *Mama, I Want to Sing.* \$15-\$35. Tues.-Sat. at 8, Sat. and Sun. at 3, Sun. at 7. *Union Square Theatre, 100 E. 17th St. (505-0700).*

Code of the West—A comedy based on the life of Joshua A. Norton, America's most successful eccentric, who declared himself Emperor of the United States. \$25. Tues.-Sat. at 8, Sun. at 3 and 7. Through 11/3. *Judith Anderson Theatre, 422 W. 42nd St. (279-4200).*

Cowgirls—What happens when a classical-music trio gets booked by mistake into a country-music palace and races frantically to accommodate its longhair style to a room where crewcuts predominate? About what you *A Night at the Opera* fans would imagine, probably. Mary Murfitt and Betsy Howie's new musical comedy of errors is directed by Eleanor Reissa. \$29.50-\$45. Tues.-Sat. at 8, Sat. at 2:30, Sun. at 3 and 7. *Minetta Lane Theatre, 18 Minetta La. (420-8000).*

Evolution—A multidisciplinary rock-music extravaganza. \$30; \$10 student rush tickets available one hour before curtain for all performances. Wed.-Sat. at 8, Sat. and Sun. at 2. *Tribe Performing Arts Center, 199 Chambers St. (346-8510).*

The Fantasticks—The musical perennial that, happily, refuses to go away. \$35. Tues.-Fri. at 8,

Wed. and Sat. at 2, Sun. at 3. *Westside Theatre*, 407 W. 43rd St. (239-6200).

Grandma Sylvia's Funeral—An audience-participation comedy akin to *Tony 'n' Tina's Wedding*, written by Glenn Wein and Amy Lord Blum-sack. When Grandma Sylvia dies, a power struggle ensues among family members. \$35-\$55, which includes a mitzvah meal. Opened: 10/9/94. Wed. at 3, Wed.-Thurs. at 7:30, Fri. at 8, Sat. at 5 and 9, Sun. at 1 and 5. *Soho Playhouse* (formerly *Playhouse on Vandam*), 15 Vandam St. (691-1555).

Howard Crabtree's When Pigs Fly—One of this year's more melancholy theater trends is the posthumous musical. Like *Rent* composer Jonathan Larsen, costumer and musical "conceiver" Howard Crabtree passed away in June, days after completing work on his latest backstage-comedy revue. But the show, as developed by Mr. Crabtree with Dick Gallagher and Mark Waldrop, goes on. \$40. Mon.-Thurs. at 8, Fri. and Sat. at 7 and 10. *Douglas Fairbanks Theater*, 432 W. 42nd St. (239-6200).

I Love You, You're Perfect, Now Change—They're here. They're straight. Get used to it. It's a daring innovation, perhaps, but this musical revue about what, in the context of most contemporary musicals, seems an amusingly quaint subject these days—heterosexual love—has bravely decided to buck the trend. \$45. Tues.-Sat. at 8, Wed. and Sat. at 2:30, Sun. at 3. *Westside Theatre*, 407 W. 43rd St. (239-6200).

Late Night Catechism—Maripat Donovan as a parochial-school-teaching nun backed by a magisterium of unassailable moral authority and some mean wrist action with a ruler. \$25-\$32.50. Tues.-Sat. at 8, Wed. and Sat. at 2, Sun. at 3. *St. Luke's Church*, 308 W. 46th St. (239-4200).

Magic on Broadway—Like it says, performed by illusionist and prestidigitator Joseph Gabriel. \$30-\$50. Tues.-Sat. at 8, Wed. and Sat. at 2, Sun. at 3. *Lamb's Theatre*, 130 W. 44th St. (997-1780).

Matty—A one-man show about baseball star Christy Mathewson, written and performed by Eddie Frierson. Tues.-Sat. at 8, Wed. and Sat. at 2, Sun. at 3. *Lamb's Theatre*, 130 W. 44th St. (239-6200).

Old Wicked Songs—Jon Marans's Pulitzer Prize-nominated play about an emotionally frozen young pianist and the old master who thaws him out. \$42.50. Tues.-Sat. at 8, Wed. at 2:30, Sat. and Sun. at 3. *Promenade*, 2162 Broadway at 76th Street (580-1313).

Perfect Crime—Warren Manzi's long-running thriller about a wealthy psychiatrist accused of murdering her husband, and the small-town detective who tries to prove she committed the "perfect crime." \$35. Mon. and Thurs.-Sat. at 8, Sun. at 3 and 7, Wed. and Sat. at 2. Opened: 4/5/87. *Duffy Theatre*, 1553 Broadway, at 46th St. (695-3401).

Political Animal—H. L. Mencken never minded paying income tax; dollar for dollar, he liked to say, democracy was the best entertainment value going. Writer/performer Douglas McGrath—who's just finished adapting and directing the Gwyneth Paltrow film *Emma*—takes that proposition to heart with this one-man election-year comedy about a more than usually feckless aspirant to the nation's highest office. \$35. Tues.-Sat. at 8, Sat. at 2:30, Sun. at 3. Through 11/17. *Promenade*, 2162 Broadway at 76th St. (239-6200).

Radio Gals—A comic musical about an Arkansas music teacher who, in defense of freedom of the airwaves, the First Amendment, and other American stuff, defies the big broadcasting boys by operating a radio station out of her living room. \$45. Tues.-Sat. at 8, Wed. and Sat. at 2:30, Sun. at 3. *John Houseman*, 450 W. 42nd St. (239-6200).

Six Characters in Search of An Author—Pirandello's revolutionary work, revived by the Jean Cocteau Repertory. \$24. Tues.-Sat. at 8, Sun. at 3. *Bouwerie Lane Theatre*, 33 Bowery (677-0060).

Stomp—As the title implies, a loud, aggressive, and energetic show in which a troupe of performers dances, claps, and generally bangs on everything in sight. Featuring buckets, brooms, trash-can lids, and, yes, the kitchen sink. More engaging than

you might expect. \$29.50-\$42.50. Tues.-Fri. at 8, Sat. at 7 and 10:30, Sun. at 3 and 7. Opened: 2/27/94. *Orpheum*, 126 Second Ave., bet. 7th and 8th Sts. (307-4100).

Tony 'n' Tina's Wedding—A wedding at *St. John's Church*, 81 Christopher St., then a reception at 147 Waverly Pl., with Italian buffet, champagne, and wedding cake. Wonderfully tacky—and it's lasted longer than a lot of real marriages. \$60-\$75. Tues.-Sun. at 7, Sat. and Sun. at 2. Opened: 2/6/88. (279-4200).

Two Bourgeois Blacks—Clifford Mason's comedy about the ups and downs attendant upon the May-December marriage of a middle-class black couple. With Mr. Mason and Perri Gaffney. \$15-\$20. Tues.-Sat. at 8, Sat. and Sun. at 3. *Henry Street Settlement*, 466 Grand St. (598-0400).

View of the Dome—"Theresa Rebeck's play—in which Emma, a young Washington lawyer, is the only full-time role, while six other actors portray 23 parts among them—lacerates in all directions, for the most part without overstepping the bounds of suave irony. No one escapes, from the political movers and shakers (who shake more than they move) to peripheral grotesques like an elderly southern couple on an Alaskan cruise. For as the author knows, we are all in this mess together, 'together' meaning that everyone pulls the same bone in his own, selfish direction." (Simon, 10/14/96.) \$25. Tues.-Sat. at 8, Sun. at 2 and 7. *New York Theatre Workshop*, 79 E. 4th St. (460-5475).

Off-Off Broadway

Anatomy of a Love Affair—\$12. Wed.-Sat. at 8. Through 11/2. *New Perspectives Theatre Company*, 750 Eighth Ave. (730-2030).

Beyond Therapy—The New York Actors Alliance's third-annual production of Christopher Durang's comedy about a pair of New Yorkers whose earnest efforts at romance run into the brick wall of their respective, and less-than-encouraging, psychoanalysts. \$12, plus two-drink minimum. Fri. and Sat. at 8. Through 10/26. *Trocadero Cabaret*, 368 Bleecker St. at Charles

(330-7607).

Cabaret—Performed by the Blue Hill Troupe. \$20. 10/25-10/27 at 8, 10/30-11/2 at 8, 10/27 and 11/2 at 2. *Dicapo Opera Theatre*, 184 E. 76th St. (427-1102).

Death in a Landslide—\$12. Wed.-Sat. at 8. *Grove Street Playhouse*, 39 Grove St. (726-8142).

Edward the Second—\$12. Wed.-Sat. at 8. *Expanded Arts*, 85 Ludlow St. (253-1813).

Goddess—A one-woman show by Abigail Gampell. \$10. 10/26, 11/2, and 11/9 at 10:30. *HERE*, 145 Sixth Ave., south of Spring St. (647-0202).

Godspell—Steven Schwartz's musical-comedy retelling of the Gospel of Saint Matthew. \$15. Fri. and Sat. at 7:30, Sun. at 5. Through 12/22. *Oasis Theatre*, 230 E. 9th St. (673-3706).

Island of Brilliance—\$12. Tues.-Sun. at 8. Starts 10/17 and runs through 11/2. *Altered Stages*, 212 W. 29th St. (802-7981).

Ladies in a Maze—\$20. Wed.-Sat. at 8, Sun. at 7. Through 11/17. *Grove St. Playhouse*, 39 Grove St. (594-7880).

Marie and Bruce—Wallace Shawn's revealing look at a co-dependent couple. \$12. Thurs., Fri., and Mon. at 8, Sat. at 7 and 10, Sun. at 7. Through 11/2. *Creative Place Theatre*, 750 Eighth Ave. bet. 46th and 47th Sts. (539-8462).

Recreation—Penn Jillette (of Penn & Teller) has written a black comedy about the gap between action and desire. \$15. Thurs.-Mon. at 8. Through 11/17. *Currican*, 154 W. 29th St. (736-2533).

Senseless—\$15. Tues.-Sat. at 8, Sun. at 3. Through 10/27. *Chelsea Playhouse*, 125 W. 22nd St. (627-7292).

The Sixth Commandment—A trip into the mind of a militant anti-abortionist. \$12. Tues.-Sat. at 8, Sun. at 3. Through 11/3. *Phil Bokowski Theatre*, 354 W. 45th St. (501-2386).

Sun Flower—A one-woman show about the life of Elizabeth Cady Stanton, the original suffragette. \$15. Thurs., Sat. at 8, Fri. at 9, Sun. at 3. *Home-grown Theatre*, 2628 Broadway (961-0962).

Tabula Rasa—\$12. Wed.-Sat. at 8. Sun. at 3. *Phil Bosakowski Theatre*, 354 W. 45th St. (592-1885).

Wolverine Dream—\$12. Thurs.-Sun. at 8. Through 10/27. *NADA*, 167 Ludlow St. (420-1466).



Previews 2 x 6

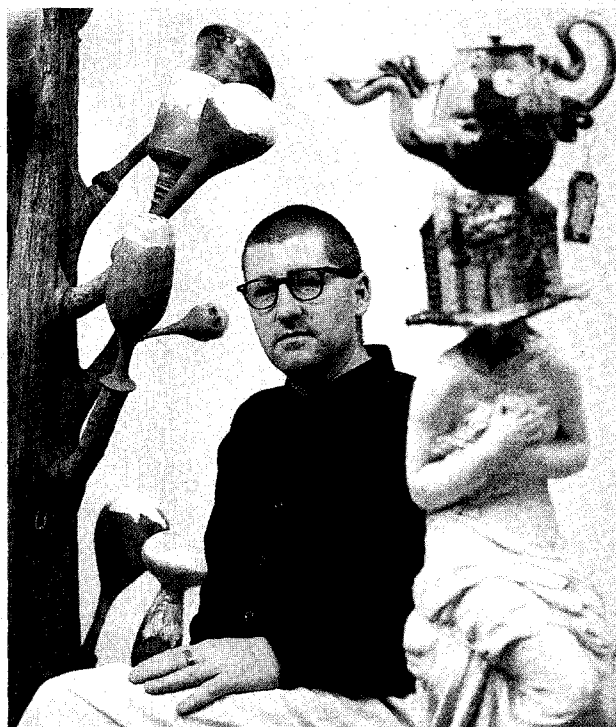
The Giamatti brothers (Marcus and Paul) appear together for the first time in Michael Cristofer's *The Blues Are Running*, opening the Manhattan Theatre Club's Stage II season. *Blues*, a farcical tale of mixed-up couples, murder, and mayhem, is really three scenes, all happening simultaneously in Central Park after dark. To further confuse, the two Giamattis play all six characters, one couple per scene.

art

Stephen Sack... Michael Lucero

Retrospective Mix 'n' Match

His traveling retrospective opens at the American Craft Museum next week and his works incorporate glazed fired clay, but Michael Lucero is not a craft artist per se. Nor is he, strictly speaking, a ceramicist; he's never managed to throw a respectable pot ("the wheel was the worst," he says unapologetically) and chose to pursue his Master of Fine Arts degree in ceramics rather than painting (he got his degree from the University of Washington in 1978), because he was fascinated by the possibilities of painting on a three-dimensional shape and by the potential of glazes as "paint." Since then, Lucero's works have usually fallen under the heading of ceramic sculpture, though his recent "Reclamation" pieces, whimsical unions of discarded objects and ceramic vessel forms, are undeniably sculpture (the title of the exhibition, tellingly, is "Michael Lucero: Sculpture 1976-1995"). In fact, it is less his materials than his specific references to American folk pottery—the eccentric vessels of George Ohr, for instance, and Afro-Carolinian, pre-Columbian, and Native American pottery—that make his retrospective uniquely suited to its latest venue. "I think I must be making a case for crafts, for things that haven't had fair billing," says Lucero, a native Californian who, as a child, regularly undertook shard-finding expeditions with his siblings. "If I, as an artist, can make viewers remember an indigenous pottery that may have been forgotten, then maybe they'll value the original more." **EDITH NEWHALL**



Galleries Solos

Madison Avenue and Vicinity

Judith Belzer—Atmospheric paintings of tree branches and leaves that evoke the effects of seasons on nature; through 11/2. Berry-Hill, 11 E. 70th St. (744-2300).

Ronald Bladen—A retrospective of drawings and sculptural models by this artist (1918-1988) who made his name as a sculptor during the Minimalist movement of the sixties, but began his career as a painter in the mid-forties; 10/24-12/21. Sculpture Center, 167 E. 69th St. (879-3500).

Carol Diehl—Paintings whose grid patterns of colors, words, and symbols represent systematic records of the artist's daily activities; through 11/30. Hirschl & Adler Modern, 21 E. 70th St. (535-8810).

Joelyn Duesberry—Paintings of landscape views in different seasons in Maine, Martha's Vineyard, New Mexico, and Tuscany; through 11/9. Graham, 1014 Madison Ave. (535-5767).

Lucian Freud—New paintings by the British artist known for his startlingly frank images of figures in interiors; through 11/16. Acquavella, 18 E. 79th St. (734-6300).

Jessica Gandolf—Portraits of baseball, boxing, and football stars; through 11/27. Baumgold, 128 E. 72nd St. (861-7338).

Paul Georges—Paintings of flowers executed in the artist's garden in Normandy; through 11/9. Salander-O'Reilly, 20 E. 79th St. (879-6606).

Barbara Hepworth—A group of cast-bronze, marble, and wood sculptures from the British artist's estate; through 11/16. Wildenstein & Co., 19 E. 64th St. (879-0500).

Henri Matisse—A survey of the artist's drawings; through 12/7. C & M Arts, 45 E. 78th St. (861-0020).

Everett Shinn—Paintings and pastels by the Ashcan School artist (1876-1953) known for his depictions of New York City and theater subjects; through 12/14. Owen, 762 Madison Madison Ave. (879-2415).

57th Street Area

Fernando Botero—Recent paintings by the Colombian artist, among them family scenes, portraits, landscapes, and still lifes; 10/23-11/26. Marlborough, 40 W. 57th St. (541-4900).

Elaine de Kooning—Paintings made between 1955 and 1965, including abstract works first seen in her 1957 exhibition at the Tibor de Nagy Gallery; two major landscapes painted in the sixties during her stay in New Mexico; and a ten-foot standing informal portrait of John F. Kennedy painted in 1963; 10/23-11/30. Washburn, 20 W. 57th St. (397-6780).

Edwin Dickinson—A 40-year survey of paintings and drawings, including works from the collections of the Whitney Museum of American Art and the Museum of Modern Art, through 11/30, at De Nagy, 724 Fifth Ave. (262-5050), and little known works that have either never been exhibited in New York or have not been shown publicly in many years, through 11/22, at

Babcock, 724 Fifth Ave. (767-1852).

Eric Fischl—New paintings; 10/26-12/26. Boone, 745 Fifth Ave. (752-2929).

Alan Gussow—Pastel drawings inspired by Pablo Neruda's garden odes; 10/24-11/23. MB Modern, 41 E. 57th St. (371-3444).

Philip Guston—A selection of the artist's paintings from the seventies; through 11/9. McKee, 745 Fifth Ave. (688-5951).

Jacob Lawrence—Drawings executed between 1945 and 1996 by the African-American artist known for his narrative paintings of events in American history; through 11/9. Moore, 724 Fifth Ave. (247-2111).

Alexander Mihaylovich—Box sculptures that contain drawings of neo-Classical figures; through 11/16. McGrath, 20 W. 57th St. (965-3366).

George Negroponte—Recent abstract paintings and works on paper; through 11/16. McCoy, 41 E. 57th St. (319-1996).

Gerhard Richter—New paintings, including both abstract and realist works; through 11/30. Goodman, 24 W. 57th St. (977-7160).

David Row—New paintings; through 11/9. Sotheby's/Emmerich, 41 E. 57th St. (752-0124).

Donald Sultan—Recent prints of fruits and flowers; through 11/16. Ryan, 24 W. 57th St. (397-0669).

Susan Jane Walp/Peter Loftus—Intimately scaled still-life paintings that unite a variety of house-

Ground Rules:

Galleries are generally open Tues. through Sat., from between 10 and 11 to between 5 and 6.

Photograph by Jason Schmidt.

hold objects/Paintings of the Northern California landscape. Through 11/16. Fischbach, 24 W. 57th St. (759-2345).

SoHo and TriBeCa

Ken Apte—Autobiographical paintings that explore Jewish ethnicity commonly rendered invisible by assimilation in America; through 11/9. Shainman, 560 Broadway (966-3866).

Chris Burden—Two sculptures from the artist's ongoing ship series that unite bicycle frames, plastic toys, and various other glass, metal, and plastic parts; through 11/23. Bonakdar, 130 Prince St. (925-8035).

Stephen Bush/Sally Egbert—New paintings by both; through 11/30. Fotouhi Cramer, 560 Broadway (431-1304).

Elisa D'Arrigo—Abstract sculptures that suggest various organic forms; through 11/9. Harris, 524 Broadway (941-9895).

Don Eddy—Recent paintings that continue the artist's use of such motifs as water and flowers, but in an increasingly symbolic manner; through 11/30. Hoffman, 429 W. Broadway (966-6676).

Ian Hamilton Finlay—A series of bronze sculptures that interweaves the classical ideas of Virgil with those of Robespierre and Saint-Just, theoreticians of the French Revolution; through 11/27. Nolan/Eckman, 560 Broadway (925-6190).

Carl Fudge—Painting whose silkscreened imagery is derived from Japanese erotic woodblock prints, then shuffled and reformed into abstraction; through 11/9. Wittels, 48 Greene St. (219-2211).

April Gornik—Recent paintings and drawings that explore the contemporary experience of landscape through images of tracts of water, rocks, shafts of light, and clouds that cut across areas of land or sea; through 11/9. Thorp, 103 Prince St. (431-6880).

Ian Hayes—Paintings of seemingly unrelated images that represent lectures the artist gave at Coventry University, England, over the past two years; through 11/23. 123 Watts Gallery, 123 Watts St. (219-1482).

José Antonio Hernández-Díez—An installation by a Venezuelan artist that uses photographs and objects to comment on cultural cannibalism; through 11/16. Gering, 476 Broome St. (226-8195).

Mark Innerst—Recent paintings, including large-scale cityscapes, abstractions, and figurative works; through 11/16. Marcus, 578 Broadway (226-3200).

Julia Jacquette—Paintings executed in sign painter's enamel that incorporate images of desserts, women's hands, flowers, wedding dresses, and other idealized images of the home and its comforts; through 11/2. Solomon, 172 Mercer St. (941-5777).

Brad Kahlhamer—Narrative paintings that combine images of the artist's road-trip encounters with experiences from his childhood; through 11/16. Bronwyn Keenan, 494 Broadway (431-5083).

Konrad Kaletsch/Eiichi Yoshino—Urnlike containers in which objects float in illuminated liquid/Constructions of postcards and photographs. Through 11/16. Foster, 62 Crosby St. (966-9024).

Harriet Korman—New abstract paintings in a palette limited largely to black, white, and grays; through 11/16. Lennon, Weinberg, 560 Broadway (941-0012).

Lisa Yuskavage—Paintings of women in erotic poses and an installation of the cast-plaster sculptures from which they are derived; through 11/16. Boesky & Gallery, 51 Greene St. (941-9888).

Emil Lukas/Archie Rand—Stacked sculptures, including the monumentally scaled *Time Line Under Pear Tree*, a work created over the past three years that comprises 39 sections made from concrete, plaster, paper, paint, thread, and organic materials/The artist's complete comic book-novel, *Appointment in*

Wipe-Ola. Through 11/9. Bravin Post Lee, 80 Mercer St. (966-2676).

Jodie Manasevit—Paintings and drawings incorporating forms abstracted from handwriting; through 11/9. Condeso/Lawler, 524 Broadway (219-1283).

Joseph Marioni—Monochromatic paintings that use color to elicit visual intimacy and emotional immediacy; through 12/30. Blum, 99 Wooster St. (343-0441).

Pieter Laurens Mol—New works that encompass a variety of media and refer to Dutch culture and history; through 11/9. Kelly, 43 Mercer St. (343-2405).

Michael Norton/Meg Belichick—Small-scale paintings of landscapes in a neo-Romantic style/A mixed-media book that traces the evolution of the Gowanus Canal in Brooklyn. Through 11/9. Lombard/Freid, 470 Broome St. (334-5060).

Balder Olrik—Large-scale computer-manipulated and painted photographs by a Danish artist; through 11/23. DCA, 420 W. Broadway (334-3331).

Matthew Ritchie—Paintings, sculpture, and wall drawings that make up a project titled "The Hard Way"; through 11/23. Basilico, 26 Wooster St. (966-1831).

Barbara Schwartz—Wall reliefs cast from glass and aluminum; through 11/9. Zarre, 48 Greene St. (966-2222).

Joel Shapiro—Recent sculpture and drawings; through 11/9. Pace Wildenstein, 142 Greene St. (431-9224).

David Shaw—New works; through 11/16. Golden, 39 Wooster St. (274-0080).

Martin Sjöberg—Large-scale cibachrome photographs and mixed-media sculptures and wall hangings that suggest a Gen-X-style allegory of the Western world; through 11/14. Silverstein, 476 Broome St. (226-0640).

Nancy Spero—Three concurrent gallery exhibitions of installations and paintings: at P.P.O.W., 532 Broadway (941-8642), through 11/9; at Tilton, 49 Greene St. (941-1775), through 11/9; and at the New York Kunstshalle, 210 E. 5th St. (529-5691), through 11/9.

Frances Stark—Drawings on gesso and rice paper rendered in purple pigment scraped from carbon paper and based on text derived from the poetry of Emily Dickinson and the songs of George Harrison; through 11/9. CRG, 93 Grand St. (966-4360).

Piotr Uklanski—A fully functioning disco floor in red, blue, yellow, and white that covers the entire floor of the gallery; through 11/16. Enterprise,

558 Broome St. (662-1693).

Trevor Winkfield—Paintings whose colorful imagery and complex compositions suggest architecture, children's books, and game cards; through 11/16. Donahue, 560 Broadway (226-1111).

Other

Carl Andre—A survey of the artist's minimal sculptures from the past 30 years; through 11/24. Cooper, 534 W. 21st St. (255-1105).

Ann Daly/Nancy Davenport—An installation that uses everyday forms of documentary evidence—snapshots, found objects, and tracings—to create a narrative about an imaginary collector/Photographs of panoramic landscapes that suggest accidents about to happen. Through 11/24. Kirkland, 504 W. 22nd St. (627-3930).

Ellsworth Kelly—Seven new paintings on shaped canvases by this artist who is currently the subject of a retrospective at the Solomon R. Guggenheim Museum; through 1/19. Marks, 1018 Madison Ave. (861-9455).

Lovett-Codagnone/Pierre Molinier—Collaborative photographs that question stereotypes and ideas of normality/Fetishistic photographs, photocollages, and photomontages by the French artist (1900–1976), whose work explored his own sexual identity. Through 11/17. XL, 504 W. 22nd St. (462-4111).

Manuel Ocampo—Paintings by the Philippino-born artist that were made during his stay at the American Academy in Rome over the past two years and continue his interest in the effects of colonialism on third-world countries; through 11/9. No-sei, 530 W. 22nd St. (741-8695).

Andy Spence—A survey of the artist's paintings from 1976 to the present; through 11/24. Morris Healy, 530 W. 22nd St. (243-3753).

Group Shows

Madison Avenue and Vicinity

China Institute—125 E. 65th St. (744-8181). "Life of a Patron: Zhou Liangong (1612–1672) and the Painters of Seventeenth-Century China"; 10/23–12/21.

Jordan Volpe—958 Madison Ave. (570-9500). Nineteenth- and early-twentieth-century paintings from the Brooklyn Museum's collection, including works by Church, Mount, and Sargent; through 12/7.

Shepherd—21 E. 84th St. (861-4050). Nineteenth-century European sculpture, with works by Bayre, Carpeaux, Fratin, others; through 11/30.

Stone—113 E. 90 (988-6870). Paintings by Scottish artist Derrick Guild, furniture by Barcelona architect Antonio Gaudi and Catalan designer Joan Busquets; through 11/26.

Ubu—16 E. 78th St. (794-4444). "The Subverted Object," with works by artists continuing the Dadaist and Surrealist legacy, including Ray, Oppenheim, Westermann, others; 10/26–1/4.

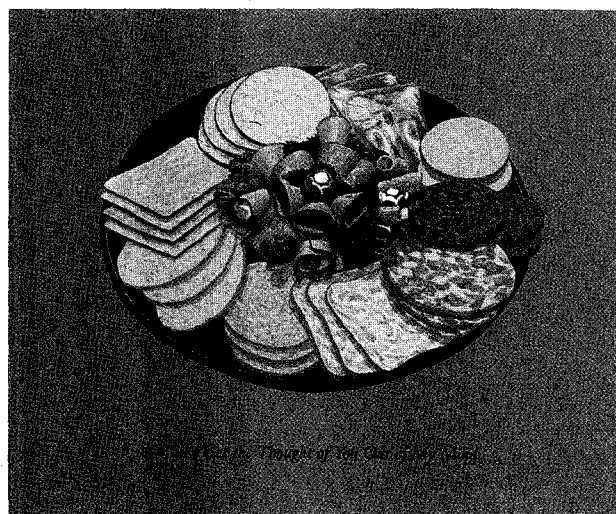
Urban Center—457 Madison Ave. (753-1722). "Portugal: Of Sea, Stone, and Cities," a survey of contemporary Portuguese architecture through documentation in models, drawings, and photographs of one project each by ten of Portugal's leading architects; through 12/7.

57th Street Area

Baron/Boisanté Editions—50 W. 57th St. (581-9191). A group show of works that were inspired by or incorporate excrement, by Robert Arneson, Mike Kelley, Piero Manzoni, Bruce Nauman, Not Vital, and others; through 11/16.

Haime—41 E. 57th St. (888-3550). Fifteenth-anniversary group show, including paintings and sculpture by Hutchison, Merlino, Vari, others; through 11/16.

Helman—20 W. 57th St. (245-2888).



Talent Painted in sign painter's enamel on wood panels, Julia Jacquette's idealized, fifties-ish portrayals of lunch meats, desserts, wedding dresses, and other happy-homemaker symbols take on an obsessive or sinister edge when combined with text like "I Can't Get the Thought of You Out of My Mind" (above), "I Can't Stop Thinking About Your Beautiful Face," or "I Want to Know What it is Like to Taste Your Mouth." At Holly Solomon Gallery, 172 Mercer Street; through November 2.

Works by Donald Judd, Ellsworth Kelly, and Frank Stella; through 11/9.

PaineWebber—1285 Sixth Avenue (713-2885). Pieces from the Asia Society's permanent collection, spanning the last couple of millennia; through 12/6.

SoHo and TriBeCa

Alexander and Bonin—59 Wooster St. (925-2343). Photographs and sculpture by Ahern, Benedict, Cole, Dittborn, Doherty, and Hatoum; through 11/30.

Apex—291 Church St. (431-5270). "Ceremonial," paintings, video, and photography dealing with what makes a body sacred, by Amer, Gunning, Kim, others; 10/24-12/23.

Exit Art/The First World—548 Broadway (966-7745). An installation of Antonin Artaud's "real" drawings by the Trickster Theater; through 12/21.

Feature—76 Greene St. (941-7077). Paintings by Bill Komoski, woven cube sculpture by Jim Isermann, and photography by Roman Slocombe; through 11/23.

Lehmann Maupin—39 Greene St. (965-0753). "Moving Structures," with works by Artschwager, Dunham, Delvoye, and Oursler in this new space designed by Rem Koolhaas; through 11/9.

Postmasters—80 Greene St. (941-5711). Art that uses dematerialized (projected, transmitted, or electronic) images, including works by Dixon, Feingold, Hoberman, others; through 11/9.

Ricco/Maresca—152 Wooster St. (780-0071). Two thousand years of the baby, including images of little ones in photographs, sculpture, paintings, and objects; through 11/9.

Weber—142 Greene St. (966-6115). Twenty-fifth-anniversary show features works by the gallery's younger artists, among them Bloodgood, Chu, Mori, Scardillo, and Tronvoll; through 11/16.

Other

Columbia University—Wallach Art Gallery, Schermerhorn Hall, Broadway at 116th St. (854-5573). Sir James Thornhill's painted copies of Raphael's large gouache paintings, called cartoons, used to create Sistine Chapel tapestries; through 12/21.

I.C.E.—521 W. 23rd St. (727-3612). Sculpture and paintings by De Chirico, Gerardi, Martini, Youl, others; through 12/1.

White Columns—154 Christopher St. (924-4212). Art dealing with how sentimental images genuinely affect us, including works by Albenda, Brack, Jacqueline, Martinez, others; 10/25-11/27.

Photography

Dawoud Bey—Multi-paneled photographs whose subject is urban youth; through 11/9. Beitzel, 102 Prince St. (219-2863).

Horace Bristol—"The Grapes of Wrath," photographs of Steinbeck's Joads originally intended as a photographic accompaniment to the book; through 11/6. Miller, 41 E. 57th St. (980-5454).

Clementine—526 W. 26th St. (243-5937). "Home," the gallery's inaugural exhibition, featuring works by Lorna Bieber and Pamela Harris; through 11/17.

Chuck Close—Prints made from Polaroids of Close's best-known subjects, including Lichtenstein, Katz, and Bleckner; 10/24-11/23. PaceWildenstein, 32

E. 57th St. (759-7999).

Mary Courtney-Clarke—Photographs of Berber women in remote areas of North Africa; 10/23-11/30. Witkin, 415 Broadway (925-5510).

Anne Marie Fox—Seascapes, skyscapes, and portraits by this celebrity portraitist; through 11/2. Elysium, 28 E. 78th St. (628-3828).

Lee Friedlander—Works from his newest book, *The Desert Seen*; through 11/23. Borden, 560 Broadway (431-0166).

Nan Goldin—Photographs of children taken over the past two decades by this photographer who is currently the subject of a retrospective exhibition at the Whitney Museum of American Art (see Museum listings); through 11/21. Marks, 1018 Madison Ave. (861-9455).

ICP—1130 Fifth Ave. (860-1777); Wed.-Sun. 11-6;



Photography Faint Praise

Stephen Sack photographed the backs of engravings in Comte de Buffon's 44-volume 1749 series, 'Histoire Naturelle,' to produce these delicate, otherworldly images of birds, bats, monkeys, and other creatures. At James Danziger Gallery, 130 Prince Street; through November 23.

\$4, \$2.50 students and seniors. "Landscapes of the Civil War: Newly Discovered Photographs From the Medford Historical Society; through 11/10. ... "Reunions: The Lost Children of Rwanda"; through 11/10.

ICP Midtown—1133 Sixth Ave. (860-1783), Tues. 11-8, Wed.-Sun. 11-6. "Chim: The Photographs of David Seymour." The first full-scale retrospective of works by this photojournalist who was a founder of Magnum Photos; through 11/3. ... "Berenice Abbott: Portraits, New York Views, and Science Photographs From the Permanent Collection"; through 11/3. ... "Brian Weil: In Memoriam." Images from Weil's series on the Hasidic Jews of Williamsburg, Brooklyn; the Miami Police Department; professional boxers and wrestlers; and the worldwide AIDS epidemic; through 11/3.

Tseng Kwong Chi—Self-portraits taken around the world—in front of Lady Liberty, with Mickey

Mouse, posed before a Buddha in Kamakura—before the artist's death from AIDS in 1989; through 11/30. Saul, 560 Broadway (431-0747).

Michael Lavine—Portraits of new alternative artists, including Amy Adler, Renee Green, Wayne Gonzales, and Toland Grinnell; through 12/22. Team, 527 W. 26th St. (279-9219).

Abelardo Morell—"Home and the World," recent camera obscura work plus new images of maps; through 11/30. Benrubi, 52 E. 76th St. (517-3766).

Stephen Sack—Photographs that depict the backs of the pages of engravings used to illustrate the Comte de Buffon's *Natural History*, a 44-volume work published in 1749; 10/19-11/23. Danziger, 130 Prince St. (226-0056).

Cindy Sherman—Faces, masks, and faces behind masks with a sci-fi weirdness; 10/26-11/23. Metro, 150 Greene St. (219-2027).

Staley-Wise—560 Broadway (966-6223). Photographs of Ford models by Avedon, Dahl-Wolfe, Newton, others, in celebration of the agency's fiftieth anniversary; through 11/30.

Wooster Gardens—558 Broadway (941-6210). Photographs of men by Aura Rosenberg and Dan Graham; through 11/9.

Masao Yamamoto—Postcard-size photographs dealing with issues of memory, aesthetics, temporal changes; through 11/17. Richardson, 560 Broadway (343-1255).

Zabriskie—16 Washington Mews (998-8750). Twelve French photographers, including Baldus, Colomb, Jahan, Requillart, others; through 11/15.

Museums

Alternative Museum—"Media Mind—Les Levine: A Recent Survey." A survey of the artist's projects since 1989; through 11/2. 594 Broadway (966-4444), Tues.-Sat. 11-6; contribution suggested.

American Craft Museum—"Michael Lucero: Sculpture 1976-1995." A survey of the artist's whimsical sculptures, many of which combine ceramic elements with found objects; 10/31-2/16. 40 W. 53rd St. (956-3535); Tues. 10-8, Wed.-Sun. 10-5; \$5, \$2.50 seniors and students.

American Museum of Natural History—"Leonardo's Codex Leicester: A Masterpiece of Science." On loan from William H. Gates III, the only manuscript by Leonard da Vinci still in private hands combines drawings and text to explain the whole of nature; 10/26-1/1. ... "Okavango: Africa's Last Eden." Large-format color photographs taken in the Okavango Delta of Botswana, Africa, by wildlife photographer Frans Lanting; through 1/5/97. ... "Purposeful Traveler: Titian Ramsay Peale (1799-1885)." Paintings, illustrations, photographs, and memorabilia by and about the nineteenth-century artist-naturalist Titian Ramsay Peale, who was the youngest son of the Philadelphia painter Charles Willson Peale; through 2/28. Central Park West at 79th St. (769-5100); Sun.-Thurs. 10-5:45, Fri. and Sat. 10-8:45; \$7 suggested contribution, \$5 students and seniors, \$4 children.

Asia Society—"Contemporary Art in Asia: Traditions/Tensions." A survey of works by contemporary artists from India, Indonesia, the Philippines, South Korea, and Thailand organized by the Asia Society and presented simultaneously at the Queens Museum of Art and the Grey Art Park Gallery & Study Center; through 1/5. 725 Park Ave. (288-6400), Tues., Wed., Fri. and Sat. 11-8, Sun. 12-5; \$3, \$1 students and seniors, free Thurs. 6-8.

Brooklyn Museum—"In the Light of Italy: Corot and Open-Air Painting." An exhibition of landscape paintings by 48 European artists who worked in Italy between 1780 and 1840, among them nineteen paintings by Jean-Baptiste Corot (1796-1875) made during his first visit to Italy; through 1/12. ... "Latin American Photography: A Spiritual Journey." Photographs depicting different aspects of Latin American culture by artists who are native to Central or South America, or have spent a significant part of their lives there; through 1/19. ... "The Evidence of Things Not Seen: Drawings by Glenn Ligon"; through 2/9. 200 Eastern Pkwy., Brooklyn (718-638-5000); Wed.-Sun. 10-

Photograph courtesy of James Danziger Gallery.

5; \$4, \$2 students, \$1.50 seniors.

Cooper-Hewitt, National Design Museum—"Mixing Messages: Graphic Design in Contemporary Culture." Works by various graphic designers, among them Fabien Baron, Art Chantry, April Greiman, Chip Kidd, and Paula Scher; through 2/16. 2 E. 91st St. (860-6868), Tue. 10-9, Wed.-Sat. 10-5, Sun. 12-5; \$3, \$1.50 seniors and students.

Dahesh Museum—"Jean-Léon Gérôme and the Classical Imagination"; through 2/15. . . . "Nineteenth-Century Photographs of Greece and Rome From the Collection of the Berkshire Museum" 10/22-2/15. 601 Fifth Ave. (759-0606), Tues.-Sat. 11-6; free.

Dia Center for the Arts—"Juan Muñoz: A Place Called Abroad." An installation of a streetlike environment occupied by groups of figures; through 6/29. . . . "Hanne Darboven: Kulturgeschichte 1880-1983"; through 6/29. . . . "Fred Sandback: Sculpture"; through 6/29. 548 W. 22nd St. (989-5912), Thurs.-Sun. 12-6; \$3 suggested contribution.

El Museo del Barrio—"The Liberated Print: The Portfolio in Puerto Rican Graphics"; through 1/12. . . . "Adal: Out of Focus Nuyoricans." A series of twenty computer-generated portraits created by the Puerto Rican artist Adal in 1995-96, and an accompanying poem by the poet-playwright Reverendo Pedro Pietri; through 10/13. 1230 Fifth Ave. (831-7272); Wed.-Sun. 11-5, Thurs. 12-7; \$4, \$2 seniors and students.

Frick Collection—"I E. 70th St. (288-0700); Tues.-Sat. 10-6, Sun. 1-6; \$5, \$3 students and seniors; children under 10 not admitted.

Grey Art Gallery & Study Center—"Contemporary Art in Asia: Traditions/Tensions." A survey of works by contemporary artists from India, Indonesia, the Philippines, South Korea, and Thailand organized by the Asia Society and presented simultaneously at the Asia Society and the Queens Museum of Art; through 12/23. New York University, 100 Washington Square East (998-6780), Tues., Thurs., Fri. 11-6, Wed. 11-8:30, Sat. 11-5; \$2.50 suggested donation.

Guggenheim Museum—"Ellsworth Kelly: A Retrospective." The most comprehensive survey ever presented of the artist's paintings, drawings, and sculptures; through 1/15. 1071 Fifth Ave., at 88th St. (423-3500); Sun.-Wed. 10-6, Fri. and Sat. 10-8 (Fri. 6-8, pay what you wish), closed Thurs.; \$10, \$5 students and seniors.

Guggenheim Museum SoHo—"Max Beckmann in Exile." The first exhibition to examine the German Expressionist's work made during his years as an expatriate in Holland and the United States; through 1/5. . . . "Mediascape." Multimedia and interactive art by ten artists, among them Marie-Jo Lafontaine, Bruce Nauman, Nam June Paik, and Bill Viola; through 10/27. 575 Broadway (423-3500); Wed.-Fri. 11-6, Sat. 11-8, Sun. 11-6; \$6, \$4 students and seniors.

Jewish Museum—"Louis Kahn Drawings: Travel Sketches and Synagogue Projects." A survey of the architect's drawings and models for synagogues; through 12/15. . . . "From Court Jews to the Rothschilds: Art, Patronage, and Power." The first exhibit to examine the cultural life of court Jews in Germanic lands; through 1/19. . . . "The Illegal Camera: Photography in the Netherlands During the German Occupation, 1940-1945"; through 12/1. 1109 Fifth Ave. (423-3200); Sun., Mon., Wed., Thurs. 11-5:45, Tues. 11-8 (Tues. after 5, free); \$7, \$5 students and seniors.

Metropolitan Museum of Art—"Corot." The first American retrospective of the French artist's work in 35 years gathers some 150 paintings from public and private collections; 10/29-2/2. . . . "Eugène Cuvelier, Photographer in the Circle of Corot." A selection of prints by this French photographer who made studies of the Forest of Fontainebleau in the late 1850s and early 1860s in close association with Corot, Millet, Rousseau, and other painters of the Barbizon school; through 1/12. . . . "Images of Women: Nineteenth-Century American Drawings and Watercolors"; 10/29-2/2. . . . "Queen Nefertiti and the Royal Women: Images of Beauty from Ancient Egypt"; through 2/2. . . . "Enduring Rhythms: African Musical Instruments and the Americas"; through 3/30. . . . "Artists

for Victory." A commemoration of the historic juried exhibition of contemporary art, "Artists for Victory," held at the Metropolitan Museum in 1942-43"; through 1/12. . . . "Two by Two." An exhibition comparing men's and women's clothing from 1700 to the present; through 11/17. . . . "The Art of the Renaissance Woodworker: The Gubbio Studiolo Restored." An exhibition that complements the museum's recent installation of a room of inlaid trompe-l'oeil panels that was once the studiolo of Duke Federico da Montefeltro; through 4/97. 1000 Fifth Ave., at 82nd St. (879-5500); Tues.-Thurs. and Sun. 9:30-5:15, Fri. and Sat. 9:30-9; \$7 contribution, \$3.50 children and seniors. The Cloisters, Fort Tryon Park (923-3700); Tues.-Sun. 9:30-4:45 (closes at 5:15 between April and September).

Museum at F.I.T.—"Moon Over Pearls: Gene Moore's Tiffany Windows and Beyond." A survey of the designer's window installations for Tiffany & Co. from 1955 to 1994; through 1/4. . . . "From Printed Line to Woven Flower: Exploring Textile Patterns"; through 1/11. Seventh Ave. at 27th St. (760-7642), Tues.-Fri. 12-8, Sat. 10-5; free.

Museum for African Art—"The Art of the Baga: A Drama of Cultural Reinvention"; through 1/5. 593 Broadway (966-1313); Tues.-Fri. 10:30-5:30, Sat. and Sun. 12-6; \$4, \$2 children, seniors, and students.

Museum of American Folk Art—"A Place for Us: Vernacular Architecture in American Folk Art"; through 1/5. 2 Lincoln Square (595-9533); Tues.-Sun. 11:30-7:30; free.

Museum of Modern Art—"Jasper Johns: A Retrospective." The first in-depth survey of the artist's work in nearly 20 years; through 1/21/97. . . . "Antonin Artaud: Works on Paper." An exhibition of the drawings of the writer, critic, film actor, stage director, and poet, including approximately 70 works dating from 1937 to 1948 and a small selection of photographs, first editions, and letters; through 1/7. . . . "Projects: Pieter Laurens Mol"; through 11/12. 11 W. 53rd St. (708-9480); Sat.-Tues. 11-6, Thurs. and Fri. noon-8:30, closed Wed.; \$8, \$5 students and seniors (Thurs. and Fri. 5:30-8:30, pay what you wish).

Museum of the City of New York—"A Museum for a New Century: The Museum of the City of New York in the 21st Century"; through 6/29. . . . "Revisiting the Scene: New Evidence, New Discoveries." Nineteenth- and twentieth-century paintings of scenes of New York from the museum's collection; through 1/12/97. . . . "Gaelic Gotham: A History of the Irish in New York"; through 10/27. 1220 Fifth Ave., at 103rd St. (534-1672); Wed.-Sat. 10-5, Sun. 1-5; \$5, \$3 students and seniors.

National Academy of Design—"Powerful Expressions: Recent American Drawings"; through 1/5. . . . "The Artist's Eye: Jacob Lawrence Selects Paintings From the Permanent Collection"; through 1/12. 1083 Fifth Ave. (369-4880); Wed.-Sun. 12-5 (Fri. until 8); \$5, \$3.50 seniors, students, and children under 16.

National Museum of the American Indian Smithsonian Institution—"Woven by the Grandmothers: Nineteenth-Century Navajo Textiles From the National Museum of the American Indian"; through 1/8. . . . "Contemporary Navajo Weaving: The Gloria F. Ross Collection of the Denver Art Museum"; through 1/8. George Gustav Heye Center, 1 Bowling Green (825-6700), 10-5 daily, Thurs. to 8; free.

New Museum of Contemporary Art—"alt.youth.media." An exhibition of zines, Web sites, CD-ROMs, and audio, video, and print projects by young media artists speaking out on youth culture; through 11/5. 583 Broadway (219-1222), Wed., Thurs., Fri., Sun. 12-6, Sat. 12-8; \$4, \$3 artists and seniors; free for visitors under 21.

New York Public Library—"A History of Women Photographers." A historical survey of women's contributions to the field of photography; through 1/4. . . . "The Romance of the Stone: Lithography, 1796-1825"; through 1/11. Fifth Ave. and 42nd St. (869-8089); Mon. 10-6, Tues.-Wed. 11-6, Thurs.-Sat. 10-6; free.

New-York Historical Society—"Robert Fulton: An American Leonardo?" Letters, sketches, and paintings by the eighteenth-century American painter/inventor; 10/24-1/5. . . . "Scasai: The Joy of Dressing Up." A retrospective of works by the designer; through 1/5. . . . "Becoming Eleanor Roosevelt: The New York Years, 1884-1933"; through 11/24. 2 W. 77th St. (873-3400); Wed.-Sun. noon-5; \$3, \$1 seniors and children.

Pierpont Morgan Library—"A Fine Line: Rembrandt as Etcher"; through 1/5. . . . "Seventeenth-Century Dutch Drawings in the Pierpont Morgan Library"; through 1/5. . . . "Seeking the 'Splendid Misery': Presidential Races from Washington to Truman"; through 1/5. 29 E. 36th St. (685-0008); Tues.-Fri. 10:30-5, Sat. 10:30-6, Sun. noon-6; \$5 suggested donation, \$3 students and seniors.

Queens Museum of Art—"Contemporary Art in Asia: Traditions/Tensions." An survey of works by contemporary artists from India, Thailand, the Philippines, South Korea, and Indonesia organized by the Asia Society and presented simultaneously at the Asia Society and the Grey Art Gallery & Study Center; through 1/5. New York City Building, Flushing Meadows Corona Park, Queens (718-592-9700); Wed.-Fri. 10-5, Sat. and Sun. 12-5; \$3 suggested donation, \$1.50 seniors and children.

Studio Museum in Harlem—"In the Spirit of Resistance: African-American Modernists and the Mexican Muralist School." An exhibition focusing on the influence of the Mexican muralists and printmakers of the Taller de Gráfica Popular on African-American artists from the thirties through the fifties; through 12/1. . . . "The Listening Sky: An Inaugural Exhibition of the Studio Museum in Harlem Sculpture Garden"; through 10/27. 144 W. 125th St. (864-4500); Wed.-Fri. 10-5, Sat. and Sun. 1-6; \$5, \$3 students and seniors.

Whitney Museum of American Art—"Views From Abroad: European Perspectives on American Art 2." An exhibition of works culled from the museum's collection curated by Jean-Christophe Ammann, director of the Museum für Moderne Kunst in Frankfurt, Germany; through 1/5/97. . . . "Nan Goldin: I'll Be Your Mirror." The first retrospective of works by this photographer known for her gritty images of the sexual and cultural urban underground of the past two decades; through 1/5. . . . "NYNY: City of Ambition." Paintings, photographs, films, architectural models, and period clothing produced in New York City between the turn of the century and 1960; through 10/27. . . . "Collection in Context: Breuer's Whitney—An Anniversary Exhibition"; through 12/8. 945 Madison Ave., at 75th St. (570-3676); Wed., Fri., Sat., Sun. 11-6, Thurs. 1-8; \$8, \$6 students and seniors (free Thurs. 6-8).

Whitney Museum of American Art at Philip Morris—"Beverly Semmes: She Moves." An installation by this artist who uses monumental scale to comment on clothing as a form of cultural and personal expression; through 1/4. 120 Park Ave. at 42nd St. (570-3633), Mon.-Fri. 11-6, (Thurs. to 7:30); free.

Auctions

Christie's—502 Park Ave. (546-1000). 10/23 at 10 and 2:30 and 10/24 at 10:30: "Magnificent Jewels." On view from 10/18. 10/25 at 10 and 2: "19th-Century European Paintings, Drawings, Watercolors, and Sculpture." On view from 10/19. 10/29 at 10 and 2: "Fine Watches and Wristwatches." On view from 10/25.

Christie's East—219 E. 67th St. (546-1000). 10/24 at 1: "19th-Century European Paintings." On view from 10/19. 10/29 at 10 and 2: "A Collection of English Furniture and Decorative Arts, the Property of Morey Palmer Associates, Inc., Los Angeles." On view from 10/25.

Sotheby's—York Ave. at 72nd St. (606-7000). 10/30 at 10:15 and 2: "Arcade American Paintings." On view from 10/26.

Swann—104 E. 25th St. (254-4710). 10/28 at 2:30 and 10/29 at 10:30 and 2: "The Barbara Johnson Collection, Part I: Books and Manuscripts on

restaurants

Alba Exports... Candela... David's Dim Sum

Manhattan

Lower New York

Baluchi's—Indian fare served in a cozy, comfortable atmosphere in the center of SoHo. Have a seat on a patchwork chair amid fantastic imported treasures. 193 Spring St., bet. Thompson and Sullivan Sts. (226-2828). Also, 1565 Second Ave., nr. 81st St. (288-4810). (M) AE, MC, V.

Ilili Ponte Ristorante—A former longshoremen's hotel, newly renovated with a spectacular view of the Hudson River and New Jersey beyond. Join the throng—made men and gawking hangers-on—for fine Italian fare. 39 Desbrosses St. (226-4621). (M) AE, DC, MC, V.

Gigino Trattoria—The rustic Italian fare in this barnlike TriBeCa trattoria ranges from brick-oven pizza and calzones to salmon with broccoli rabe. The casual atmosphere and fresh, inventive peasant food have already gained a loyal neighborhood following. 323 Greenwich St. (431-1112). (M) AE, DC, MC, V.

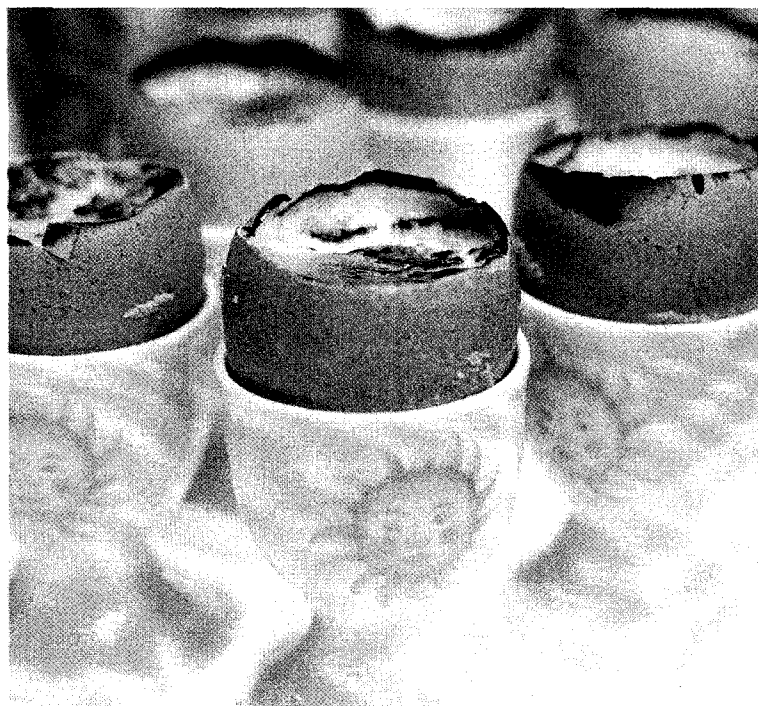
L'Ecole—This modern French bistro is unique in that its chefs are students from the French Culinary Institute. Special three- and five-course menus are available, so come with either an empty stomach or a doggie bag. Private parties. Closed Sundays. 462 Broadway, at Grand St. (219-3300). (M) AE, DC, MC, V.

Layla—A Middle Eastern feast, complete with gyrating belly dancer, brought to you by Drew Nieporent and his TriBeCa production team. Menu highlights include crabmeat phyllo, cinnamon-braised lamb shank with okra, and toasted couscous and almond ice milk. 211 W. Broadway, at Franklin St. (431-0700). (M) AE, DC, MC, V.

Montrachet—Owner Drew Nieporent now has five places in New York, including Nobu, Layla, Zeppole at the TriBakery and Tribeca Grill, and another in San Francisco. But this is his baby—attractive, lively, and one of the first truly great restaurants in lower Manhattan. There's lunch on Fridays—try the Roquefort-and-pear salad—and dinner Monday through Saturday. 239 W. Broadway, nr. White St. (219-2777). (E) AE only.

Nobu—The great Nobu Matsuhisa—actually, he's young, good-looking, and incredibly hip—has arrived in TriBeCa. And New Yorkers haven't tasted Japanese cooking like this—unless, of course, they've visited Matsuhisa's restaurant in L.A. 105 Hudson St. (219-0500). (E) AE, MC, V.

Penang—This Malaysian mini-dynasty began in Queens and has sprouted two Manhattan locations. Sample such exotic offerings as roti canai,



Restaurant À la Cart

The new "American dim sum" at Park Avenue Cafe Saturday afternoons combines chef David Burke's sophisticated eclecticism with the staggering choice and trolley drama of Chinatown's more clamorous weekend ritual. Sample among 30 such unlikely meal-mates as Monterey Jack dumplings, oatmeal crème brûlée, lobster wonton soup, and raspberry French toast. (100 East 63rd Street.)

beef rendang, and sarang burung in environs that strive to evoke the tropics. 109 Spring St. (274-8883). Also, 240 Columbus Ave., at 71st St. (769-3988). (M-E) AE, MC, V.

SoHo Kitchen and Bar—Grape nuts celebrate the 96-spigot Cruvinet, ordering flights of Cabernets or seven Pinot Noirs to taste and compare, but SoHo neighbors love it, too—for all those beers on tap, for the thin-crust pizza, for a glance at the game on the TV overhead. 103 Greene Street, nr. Prince St. (925-1866). (I) AE, CB, DC, MC, V.

Tennessee Mountain—An 1807 landmark farmhouse, this BBQ joint serves up chicken and ribs that you're not likely to forget. Bring those breath mints and Handi-Wipes for all-you-can-eat on Monday night. 143 Spring St. (431-3993). (M) AE, MC, TM, V.

Tribeca Grill—Though this spacious, brick-walled restaurant sometimes serves as canteen for the film execs (and movie stars) in offices upstairs, the creative American cuisine and lively bar scene make it a popular downtown destination. Known for its

roasted meats and fish specials. 375 Greenwich St., at Franklin St. (941-3900). (E) AE, DC, MC, V.

Zeppole at the TriBakery—TriBakery, the downtown bakery that morphs into a cozy Italian restaurant for lunch and dinner, has already won a loyal following with its fresh, tasty antipasti, delicious breads, and delectable pastas. Zeppoles, served in a paper bag, are a house specialty. 186 Franklin St. (431-1114). (M) AE, DC, MC, V.

Below 14th Street, East

Asti—This 70-year-old Village mainstay epitomizes the concept of the singing waiter. Professional opera singers perform arias and show tunes while waiters manage to carry a tune and serve orders of seafood fra diavolo, Maine lobsters, and Black Angus steak. 13 E. 12th St. (741-9105). (M-E) AE, CB, DC, MC, TM, V.

Osso Buco—Popular Italian restaurant on a much-traveled Village corridor serving family-style portions of the eponymous house specialty, Caesar salad, fried calamari, and T-bone steak. 88 University Pl., nr. 11th St. (645-4525). (M) AE, DC, DS, MC, V.

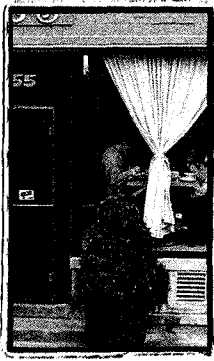
Below 14th Street, West

Greenwich Cafe—Open around the clock with a menu that crosses every border. Try the veal couscous and the Mediterranean antipasto plate. 75 Greenwich Ave. (255-5489). (I-M) AE, DC, DS, MC, V.

Lips—It had to happen eventually: a drag-themed restaurant (dress optional) with "prestigious drag memorabilia," entertainment, and, somehow, a clientele ranging from professionals to families. The Continental menu includes stuffed mushrooms, veal chops

Ground Rules:

Here lie a few hundred of the city's more noteworthy restaurants, some New York advertisers among them. The price guide, admittedly imperfect, is as follows: (E) = expensive, \$35 and over per place; (M) = moderate, \$15-\$30 per place; (I) = inexpensive, \$15 and under per place. Following each listing there is also a code indicating acceptable methods of payment: (\$) = cash only, AE = American Express, CB = Carte Blanche, DC = Diners Club, DS = Discover, M = MasterCard, TM = Transmedia, V = Visa. "AE only" indicates that American Express is the only accepted charge/credit card.



It's hard to believe that at one time, who we were could dictate how and what we ate.

Fortunately today, such outdated conventions have left the table, and you can choose to eat as you please.

Instead of people raising eyebrows, they're raising forks and bottles in celebration of truly uninhibited dining.

Forget the old rules. You've got a whole new set of options.

And it's just as true when it's time to pay the check. With the NOVUS® family of cards, you can choose the one that matches your individual style.



So pull out your DISCOVER®,

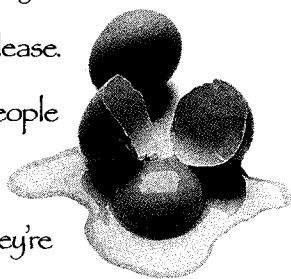
BRAVO™ or Private Issue®

Card, whichever one works best for you.

They're accepted

virtually anywhere

your dining adventures take you.



Real men
eating quiche.
Ladies drinking
straight from
the bottle.
These days,
it's just as
accepted as
our cards.



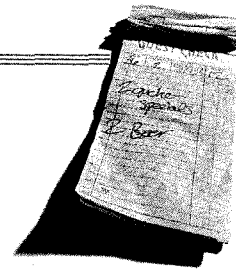
NOVUS cards. Not just accepted. They're expected.™

For more information, visit our Internet
site at <http://www.novusnet.com>.



Use them where  you see this sign.

LICENSED TO UNZ.ORG
ELECTRONIC REPRODUCTION PROHIBITED



This month's list

Damiyan Restaurant
358 Third Avenue
(212) 481-3232

Bobby Van's Steak House
230 Park Avenue
(212) 867-5490

Cranberry Hove Road
252 Lafayette Street
(212) 334-0034

El Cantinero
86 University Place
(212) 255-9378

Genji Restaurant
56 Third Avenue
(212) 254-1959

Grifone
244 East 46th Street
(212) 490-7275

Hasaki Restaurant
210 East 9th Street
(212) 473-3327

Joe Mayo's Pub
41 Madison Avenue
(212) 679-8316

Kameda Restaurant
71 University Place
(212) 673-0634

Moreno Ristorante
65 Irving Place
(212) 673-3939

with fried leeks, and steak-frites. 2 Bank St. (675-7710). (M) AE, MC, V

Rose Cafe—This quiet and casual American bistro draws a diverse crowd. One of the only places where you can go and sit on Fifth Avenue and not break the bank. 24 Fifth Ave., at 9th St. (260-4118). (M) AE, DS, MC, V

Sazerac House—There's a lot of history in this eighteenth-century landmark building. A Village hang-out for 30 years, the Saz specializes in Cajun-inspired American food, like Louisiana crab cakes, jambalaya, and pan-seared salmon. 533 Hudson St., at Charles St. (989-0313). (M) AE, DC, MC, TM, V

Villa Mosconi—Peter Mosconi and his brood offer a menu as reliable as traditional Italian home cooking. Find this old-world anachronism in the heart of Greenwich Village. 69 MacDougal St. (673-

0390). (M) AE, DS, MC, V

Ye Waverly Inn—This shrine to Colonial times offers American standards like chicken potpie, baked peasant meatloaf, Indian pudding, and hot mulled wine. The room in the landmark building, dated to 1844, has three working fireplaces, and is decorated, in true Laura Ashley fashion, with lace curtains and floral wallpaper. 16 Bank St. (929-4377). (M) AE, DC, DS, MC, V

14th-42nd Streets, East Side

Bambou—There's a new flavor on East 14th Street: ambitiously nouvelle renderings of Caribbean cuisine, like ackee-and-callaloo tart with scotch-bonnet-and-tomato salsa, and coconut-curry lobster with banana-lentil salad. The relaxing, tropical

dining room and bar have already attracted such boldfaced names and beautiful faces as Harry Belafonte, Marisa Tomei, Iman, and Roshumba. 243 E. 14th St. (358-0012). (M) AE, MC, V

Bobby O's City Bites—Patrick Swayze's second restaurant (with partner Bobby Ochs) specializes in casual American fare like steak, sandwiches, pizzas, and soup. The laid-back atmosphere and affordable food draw a young neighborhood crowd that mingles and eats surrounded by enormous photos of celebrities taking—you guessed it—big bites. 560 Third Ave., at 37th St. (681-0400). (I-M) AE, CB, DC, MC, V

Bolo—There's nothing discreet about Bobby Flay's neo-Spanish cooking. In a room that reminds you of Gaudi by way of Pee-wee Herman, Flay turns out fiery, bold dishes like baby clams in green onion broth as well as paella with curried shellfish and chicken. 23 E. 22nd St. (228-2200). (E) AE, DC, DS, MC, V

Heartland Brewery—A rollicking brewpub with a lively outdoor café and a menu as American as its Thomas Hart Benton-ish murals. Accompany your choice of microbrew with comfort food like meat loaf with buttermilk smashed potatoes, grilled Black Angus sirloin, and—for adventurers—buffalo burgers. The beer-weary can sample among the city's largest selection of single-malt scotches and tequilas. 35 Union Square W. (645-3400). (I) AE, DC, MC, TM, V

Notaro Ristorante—This new Kips Bay Italian restaurant has already attracted a loyal following from NYU Hospital across the street with dishes like New Zealand rack of lamb with Cabernet-wine sauce, and spicy Tuscan seafood. 635 Second Ave., nr. 34th St. (686-3400). (M) AE, CB, DC, DS, MC, TM, V

Patria—Zesty Latin American fare brought to you in a festive high-energy atmosphere. The three-story dining room suits the changing mood of diners: bright and airy by day and warm and earthy by night. Chef Doug Rodriguez comes from Miami via a childhood in Brooklyn. Really. And Ariel Lacayo may be the coolest maître d' in town. Try the Mojito, Patria's signature drink made from sugarcane. 250 Park Ave. So., nr. 20th St. (777-6211). (M) AE, MC, V

14th-42nd Streets, West Side

Aquamarine—A trailblazer on the Hudson waterfront, this new restaurant plays up its exceptional location with a sculpture garden, a river walk, sunset views, and patio dining. The American menu features curry-dusted Chilean bass with mashed potatoes, and black-pepper-glazed pork chop with a potato crisp. Hudson River and 26th St. (243-9500). (M) AE, CB, DC, DS, MC, TM, V

Cafe Americastyle—An ideal rest stop for Lord & Taylor shoppers, whether they're simply grabbing a bite or resting their weary feet for hours. American fare in a simple setting. A welcome respite from the unruly retail throng. 424 Fifth Ave., nr. 39th St. (391-3344). (M) AE, DC, DS, MC, V

Da Umberto—Low-key Chelsea façade belies the extraordinary Italian offerings inside. Getting a table is no small task, especially in the evening. This is a Euro-New York crossroads. A mad cacophony of laughter and chatter in Brooklynesse and Roman. Don't dress down. 107 W. 17th St. (989-0303). (E) AE only

Flowers—A fashionable Flatiron restaurant with surprisingly tasty and innovative food and a lively atmosphere. Sample the chef's modern renderings of shrimp rolls, baby lamb chops, and baked Alaska. 21 W. 17th St. (691-8888). (M-E) AE, DC, MC, TM, V

37th Street Hideaway—Restaurant and supper club in the former home of John Drew Barrymore. Dance to live music—this month, it's Nina Murani and her trio—between courses of Northern Italian fare, best sampled on the prix fixe lunch and dinner menus. Free parking available after five; closed Sunday. 32 W. 37th St. (947-8940). (E) AE, DC, DS, MC, V

World Yacht—Take an out-of-town visitor to see the sights—all of them—over dinner. The luxury yacht boards at six, and sails from seven until ten. Pier 81, W. 41st St. and the Hudson River (630-8100). (E) AE, MC, V

Restaurants Seasonal Surcharge

The most cherished—and astronomically expensive—seasonal produce this fall won't be at your local Greenmarket; you'll find it shaved over pastas and risottos with greater abandon than Parmigiano-Reggiano in good Italian restaurants. The Piedmontese white truffle, or *tuber magnatum*, has pungent, garlicky overtones best captured when served raw over simple starchy dishes. Currently selling at \$1,050 per pound at Aux Delices Des Bois, the Alba import jacks up the price of any dish it graces, be it fettuccine, baked potato, or that onion risotto at Aureole, which fetches a whopping \$60 supplement to the \$63 prix fixe.

ROBIN RAISFELD



At Da Silvano

RESTAURANT	TRUFFLE TREATMENT
IL BAGATTO, 192 East 2nd Street	Brasato al Barolo, an eye round of beef in Barolo wine with carrots, celery, onions, and polenta with shaved truffles; \$16.
FELIDIA, 243 East 58th Street	Scrambled eggs with white truffles and porcini mushrooms; \$32.
DA SILVANO, 260 Sixth Avenue, near Bleecker Street	Homemade taglierini sautéed with butter, topped with shaved truffles; \$60.
DA UMBERTO, 107 West 17th Street	Vitello Valdostana: lightly breaded veal chop with fontina and prosciutto in cognac sauce, with shaved truffles; \$55.
PICHOLINE, 35 West 64th Street	Smashed Lorraine potatoes with shaved truffles; sheep's-milk-ricotta gnocchi with white beans and truffle shavings, each \$45 appetizer/\$75 entrée.
FRED'S, 10 East 61st Street	Truffle-strewn "power latkes"; \$25/\$50.
CAMPAGNA, 24 East 21st Street	Baked polenta with coddled egg, Parmesan cheese, and shaved truffles; \$25.
FANTINO, Ritz-Carlton Hotel, 112 Central Park South	Nightly specials, including lavender-roasted squab with white-truffle potato risotto; \$29.
GRAMERCY TAVERN, 42 East 20th Street	White-truffle lasagna, with truffle oil, Parmesan, and truffles; \$40 supplement to \$56 prix fixe.
TROIS JEAN, 154 East 79th Street	Special menu, including truffle-garnished leeks (\$45), pumpkin soup (\$35), and potatoes (\$48).
SAN DOMENICO, 240 Central Park South	Special menu, including risotto, carne Albese (beef tartare), and veal scaloppine (\$4 per gram of shavings—the recommended dosage is four or five).

43rd-56th Streets, East Side

Café Centro—A big, shiny brasserie-cum-café in the lobby of the MetLife Building; there's inventive cooking going on here, and the joint is as fun and good as non-expensive midtown gets. In the loud little Beer Bar, get one of the best hamburgers in town. Closed Sunday. 200 Park Ave., 45th St. at Vanderbilt Ave. (818-1222). (M) AE, DC, MC, V.

Coldwaters—Lots of fresh, simply prepared seafood: steamers, soft-shell crabs, lobsters, and grilled shrimp and scallops in a casual atmosphere. 988 Second Ave., at 52nd St. (888-2122). (M) AE, DC, DS, MC, V.

Denim & Diamonds—This southwestern grill and upscale nightclub is midtown's best place for country dancing in a corporate atmosphere. 511 Lexington Ave., nr. 48th St. (371-1600). (I) AE, MC, V.

The Four Seasons—Philip Johnson designed this cathedral of modernity. Picasso did the tapestry. And the place remains a classic 30 years later. The Grill Room is where the term *power lunch* got its start in the seventies. The pool room is where the rest of us go for achingly expensive fare like foie gras and figs and chocolate velvet. 99 E. 52nd St. (754-9494). (E) AE, CB, DC, MC, V.

Fresh Basil's Trattoria—This casual midtown Italian restaurant prides itself on its friendly service and contemporary atmosphere. Try the gnocchi Aurora, the seafood pescatore, or the grilled veal chop with portobello mushrooms. 663 Lexington Ave., nr. 55th St. (888-4292). (M) AE, DC, MC, V.



ASK GAEL

Do shrimp dance?

A dozen giant shrimp on skewers—phyllo-spiked, bacon-wrapped, or naked—wiggle in the breeze, the signature ballet at the Redeye Grill. This is Shelly Fireman's third canteen on a single block across from Carnegie. Big and brassy, with painted columns that invoke Paris's La Coupole, the house flaunts a flotilla of smoked fish on the Dancing Shrimp Bar with giant bronze shrimp in a pas de deux. Also grilled fish, steaks, chicken (Baja and Chinese), Cobb salad, scaloppine (retro and contempo), a first-rate burger. Bi-coastal dainties that ought to please stay-at-homes too. (890 Seventh Avenue, at 56th Street.)

Photograph by Steven Freeman.

Giambelli 50th Ristorante—Elegant Northern Italian fare served in a warm and cozy atmosphere. The chef imports esoteric varieties of pasta from Italy to prepare his specialties; the fish and meat dishes are as carefully considered. 46 E. 50th St. (688-2760). (M) AE, CB, DC, MC, V.

Lutèce—The name is still synonymous with dishes like Dover sole, cassoulet, and rack of lamb. After three decades of defining traditional French cuisine, master chef André Soltner ceded the reins to relative innovator Eberhard Müller. The kitchen still astonishes. 249 E. 50th St. (752-2225). (E) AE, CB, DC, MC, V.

Morton's of Chicago—This midwestern import has taken Manhattan by storm, winning converts with its tender double porterhouse and men's club charm. Hard to believe it's a chain. 551 Fifth Ave., at 45th St. (972-3315). (E) AE, DC, MC, V.

Naples Ristorante e Pizzeria—This new, sprawling Italian restaurant and carry-out in the MetLife building serves authentic Neapolitan cuisine, including excellent thin-crust pizzas, baked to order by experienced pizza masters imported directly from Italy. Also try the twice-baked sandwiches and the wide array of wines by the glass. 200 Park Ave., at 45th St. (972-7001). (I-M) AE, DC, DS, MC, V.

Paparazzi—Informal Italian restaurant offering family-style dining. Separate rooms for smokers and non-smokers. 964 Second Ave., at 51st St. (759-7676). (M) AE, DS, MC, V.

Regents—There's live music nightly in this American restaurant, decorated in the British colonial style. Tuna tartare and salmon trout are a sampling of what's available on the menu. 317 E. 53rd St. (593-3091). (I-M) AE, MC, V.

Shinbashi—Authentic Japanese cuisine, including tempura, sukiyaki, teriyaki, and sushi, served in elegant surroundings. 280 Park Ave., at 48th St. (661-3915). Also, Shinbashi-an, 141 E. 48th St. (752-0505). (M) AE, CB, DC, MC, V.

Shinbashi-an—Sophisticated midtown spot for Japanese food, with specialties including tempura, sukiyaki, shabu shabu, and sushi in a sleekly modern setting. Closed Saturday. 141 E. 48th St. (752-0505). (M-E) AE, DC, MC, V.

Smith & Wollensky—Carnivores keep this popular steakhouse jumping. All wood and brass, it has the look of a private men's club, the noise of a locker room, and a serious wine cellar. Third Ave. at 49th St. (753-1530). (M) AE, CB, DC, DS, MC, V.

Tatou—Gilded-plaster satyrs, bubble-toting cherubs, jazz on-stage, and American-influenced French cuisine. Executive chef Michel Bourdeaux has gussied up the menu with dishes like Caribbean-style grilled swordfish on spinach, and cabbage stuffed with mushroom and roasted quab. During the more sedate lunch hour, dine to the background music of harp or a classical trio. 151 E. 50th St. (753-1144). (M-E) AE, CB, DC, DS, MC, V.

Tropica—Always packed at lunch, but squeeze in at the bar and order the salmon and a glass of tropical iced tea. The dining room serves the most imaginative seafood in town, but be sure to go on a weekday—the restaurant, located in the lobby of the MetLife Building, is closed Saturday and Sunday. 200 Park Ave., nr. 45th St. (867-6767). (M) AE, CB, DC, MC, V.

Vong—Wow! This is Thai to die for. Chef Jean-Georges Vong-



If living well is the best revenge, why not start right here?

CHARLTON'S

922 Third Avenue
Reservations 688-4646

PENANG

MALAYSIAN
CUISINE

Lunch • Dinner

109 Spring Street
212.274.8883

240 Columbus Avenue
212.769.3988

PENANG

STAGE Deli

New York's Most Famous
For Over Half A Century!

DELI / RESTAURANT / BAR
OPEN 7 DAYS 6 AM - 2 AM
834 7th AVENUE
(Bet. 53rd and 54th Sts.) N.Y.C.
Free Delivery To All Hotels
(212) 245-7850

THE CIGAR ROOM
at TRUMPETS
Restaurant & Bar

Exquisite Cigars, Fine Cuisine, Premium Spirits
Grand Hyatt New York • 850-5999

New York's only water-canal sushi bar

Contemporary Japanese Cuisine
LIVE MUSIC at our TUNNEL BAR

TSUNAMI
70 West 3rd Street Greenwich Village NYC
(212) 475-7770

Sumptuous Lunch Buffet \$9.95
Pre - Theatre Prix Fixe Dinner
Specials from \$19.95
Free Parking For Dinner Patrons

Bombay Palace
India's Culinary Ambassador

Res: (212) 541-7777
30 West 52nd Street
(between 5th & 6th Avenues)

"New York's grandest cafe..."

"Service:
Impeccable..."

Ruth Reichl
The New York Times

Café CENTRO

METLIFE BLDG • 200 PARK AVE ON E 45TH ST • 212 818-1222

"Dishes that dazzle"
— Ruth Reichl, NY TIMES

Judson Grill

LUNCH • DINNER
PRE/POST THEATER
PARTIES • EVENTS

152 W. 52ND ST. • BET 6TH AND 7TH AVE. • 212-582-5252

LUNCH
DINNER
SUPPER

228-8490
9TH &
UNIVERSITY

GOOD FOOD & JAZZ
KNICKERBOCKER

"...one of the three best
seafood restaurants in America..."

John Mariani

The Sea Grill
Rockefeller Plaza, Lower Concourse, 332-7610

gerichten's little Third Avenue-by-way-of-Bangkok palace was designed by architect David Rockwell, and it's a showy temple indeed—there's gold leaf on those walls. The menu's full of wonders, starting with the crab rolls and coconut-milk-and-galangal soup. 200 E. 54th St. (486-9592). (E) AE, CB, MC, V.

Wylie's Rib & Steak Joint—And a true "joint" it is, with messy finger food like baby back ribs, plus steak and barbecued chicken. 891 First Ave., at 50th St. (751-0700). (M) AE, DC, DS, MC, TM, V.

43rd-56th Streets, West Side

American Festival Cafe—Lunch inside this glamorized eatery with rotating American folk art. Skaters in winter and a garden in the summer and early fall make for fierce window-seat competition. Seven hours' free parking after 5:30 P.M. Rockefeller Plaza, 20 W. 50th St. (332-7620). (M) AE, DC, MC, V.

Bombay Palace—This newly refurbished, elegant Indian restaurant has been serving its refined versions of tandoori lobster, lamb kandhari, and chicken kashmiri to a midtown office crowd for years. Try the excellent selection of Indian breads. 30 W. 52nd St. (541-7777). (M) AE, MC, TM, V.

Broadway Joe—Located in a townhouse on Restaurant Row, this steakhouse serves a fourteen-ounce prime rib but also delivers fresh seafood and pasta for the omnivore. Hirschfeld caricatures cover the walls, so come find your NINAs while you dine. Discount dinner parking. Private parties. 315 W. 46th St. (246-6513). (M-E) AE, DC, DS, MC, TM, V.

Century Cafe—Theater-district cafe popular among actors and fans alike, with a prix-fixe menu and American fare like filet mignon and grilled salmon. 132 W. 43rd St. (398-1988). (M) AE, CB, DC, MC, V.

Ciao Europa—Midtown Italian in an elegant, castlelike setting, with ceiling-high murals painted in 1937. Regulars swear by the pasta and desserts. 63 W. 54th St. (247-1200). (E) AE, DC, DS, MC, V.

Cité—An extravagant French steakhouse, marble and pewter with blazing chandeliers, and a more affordable grill next door. 120 W. 51st St. (956-7100). (M-E) AE, CB, DC, DS, MC, V.

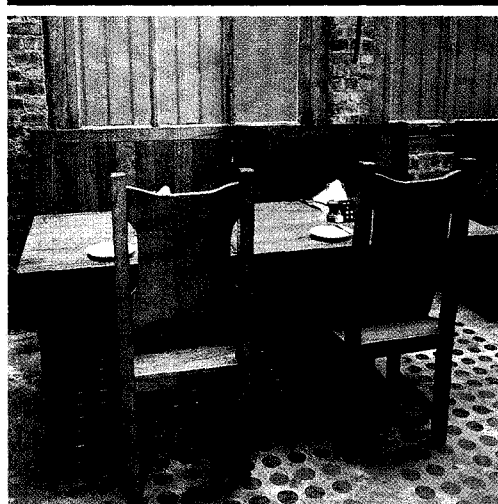
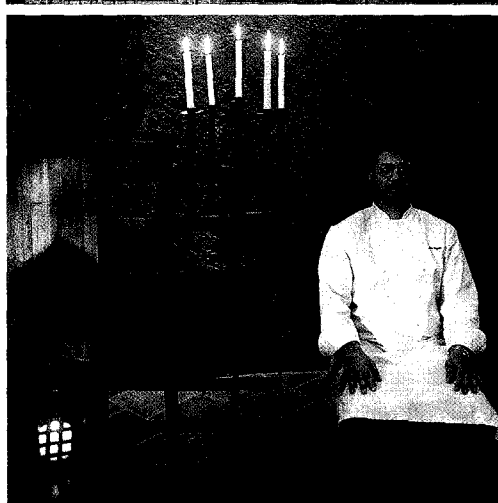
Ellen's Stardust Diner—A tribute to that archetype of mid-century American gastronomy, this themey diner serves up iconic nourishment, from "Mom's meatloaf platter" to "grilled chicken T-bird" salad. 1650 Broadway, at 51st St. (956-5151). (I) AE, DC, MC.

Frankie and Johnnie's Steakhouse—The oldest speakeasy in the city. In the same location in the theater district since 1926. Try the steaks and the chops. Yes, that was Tom Selleck. 269 W. 45th St. (997-9494). (M) AE, DC, MC, V.

Java Shop—A full-service coffee shop, offering takeout and waiter service. The American menu includes Belgian waffles, oven-baked fried chicken, salads, and breakfast served all day long. Charles Morris Mount created a sleek, contemporary design, with a java-influenced color scheme. 1611 Broadway, at 49th St. (246-1960). (I) AE, DC, DS, MC, V.

Johnnie's—This small, old-world Italian restaurant has been a midtown fixture for over three and a half decades. The menu runs the gamut from basic pastas to chicken, veal, and seafood dishes; the \$12.95 dinner special is a particularly good deal. 135 W. 45th St. (869-5565). (I-M) AE, DC, MC, V.

Judson Grill—Bustling space in midtown office tower with surprisingly inventive American grill food and a bar scene to ri-



Opening Sixteenth Candles

Somewhere between Kennedy fittings, fashion and club designer Gordon Henderson helped create Candela, the lofty new modern American restaurant off Union Square. Quasi-Gothic furnishings, low light, and lots of Argentine teak set the stage for a play-it-safe menu of grilled meat and fish, pasta, and some Asian-influenced appetizers. (116 East 16th Street.)

Photographs by Kenneth Chen.

val most. 152 W. 52nd St. (582-5252). (E) AE, DC, MC, V.

La Côte Basque—Jean-Jacques Rachou's transplanted shrine to French cooking has preserved the Basque murals and the coddled atmosphere of the original location one block east. Modernized, with a menu more "American with a French accent," and with the accomplished Lincoln Carson replacing pastry chef Richard Leach, the old-world institution has been successfully reborn. 60 W. 55th St. (688-6525). (E) AE, DC, MC, V.

La Reserve—Justifiably crowded during pre-curtain times; stop by during odd hours for sophisticated French offerings and environs. 4 W. 49th St. (247-2993/299). (E) AE, DC, MC, V.

Langan's—American cuisine in a clublike setting. Food ranges from Black Angus steaks to crab cakes and seafood. A trendy, well-heeled crowd at the much-frequented bar mixes with theatergoers in the dining room. 150 W. 47th St. (869-5482). (M) AE, CB, DC, MC, V.

Le Bernardin—French-born Eric Ripert carries forth the quest of his predecessor, the late Gilbert Le Coze, for the world's most spectacular seafood. His ambitious signature dishes—scallops and foie gras with truffles, Spanish-style mackerel in Jerez vinegar, saddle of monkfish—have already won a very loyal following. 155 W. 51st St. (489-1515). (E) AE, DC, MC, V.

Le Rivage—Pretheater bistro: reasonable prices, efficient service, and satisfying fare. 340 W. 46th St. (765-7374). (M) AE, MC, V.

Martin's—Convenient for pre- and posttheater, with a buzzing year-round sidewalk café and chef Richard Krause's rustic homemade pastas, charcoal-grilled seafood, and wood-oven pizza. 810 Seventh Ave., at 53rd St. (767-1717). (M) AE, DC, DS, MC, TM, V.

Osteria al Doge—Cheerful restaurant in the theater district serving fine Northern Italian cuisine, with a menu that includes fritto misto, risotto, and a variety of pizzas and pastas. 142 W. 44th St. (944-3643). (M) AE, DS, MC, V.

Osteria del Circo—The restaurant of the moment, partly because of its excellent bloodlines (Sirio Maccioni's brood of charming sons runs the place) and partly because of its flavorful, home-style Italian menu. Be sure to try anything created by proud mother (and food consultant) Mrs. Maccioni. 120 W. 55th St. (265-3636). (E) AE, MC, V.

Palio—Stylish midtown duplex restaurant, with a famous muralled bar and elegant preparations of sophisticated Northern Italian dishes like rabbit with prosciutto di Parma and lobster salad with cannellini beans. 151 W. 51st St. (245-4850). (E) AE, DC, DS, MC, V.

Pierre au Tunnel—French the way it used to be (the place is 41 years old), and thoroughly charming, reliable, and comforting. 250 W. 47th St. (575-1220). (M) AE, MC, V.

Rainbow Room—"Where troubles melt like lemon drops," boasts this perch in the sky. The restaurant is 65 stories up and more than 60 years old, and its stellar views of New York give it reason to gloat. Romantic, with a solid Continental menu. Jacket and tie required. 30 Rockefeller Plaza (632-5000). (E) AE, DC, MC, V.

Ruth's Chris Steakhouse—A steak cooked in butter is the centerpiece of this successful upscale chain's take-no-prisoners march east across the country. Steak served in a series of connected, muted, and wood-paneled dining rooms. 148 W. 51st St. (245-9600). (E) AE, DC, MC, V.

The Sea Grill—Plush, cozy dining room open to garden tables in the summer and offers a view of the Rockefeller Center skating rink in winter. The serving team does cartwheels toting crab cakes with two sauces, mint-touched carpaccio of yellowfin-tuna mignon, and swordfish steak at premium prices. Rockefeller Plaza, 19 W. 49th St. (332-7610). (E) AE, DC, MC, V.

Stage Delicatessen—A landmark deli that serves gigantic sandwiches, every one of which is worth returning for. 834 Seventh Ave., nr. 54th St. (245-7850). (I) AE, MC, V.

Sullivan's Restaurant & Broadcast Lounge—This restaurant's nostalgic location in the landmarked Ed Sullivan Theater informs its classic style, with "Hollywood" booths, 30-foot ceilings, and mahogany bars. The menu, half steakhouse—Ameri-

can and half Chinese, features such diverse selections as surf-and-turf and litchi-tea-smoked duck with sesame cakes. Live jazz nightly. 1697 Broadway, nr. 53rd St. (541-1697). (M) AE, DC, DS, MC, V.

T.G.I. Friday's—When you crave the familiar, this casual American chain provides predictably decent grub like burgers, steaks, pastas and potato skins. 761 Seventh Ave., at 50th St. (767-8350). Also, seven other Manhattan locations. (I) AE, DC, DS, MC, V.

'21' Club—The new, old, younger '21' has lost its hauteur at the door but not its toys in the artfully restored saloon. Club classics alongside contemporary whimsy at prices that stagger, but from 10:30, supper is a bargain. 21 W. 52nd St. (582-7200). (E) AE, CB, DC, MC, V.

Victor's Cafe 52—Until the fall, this is as close to Cuba as you can get—at least in this neighborhood. 236 W. 52nd St. (586-7714). (M) AE, CB, DC, MC, TM, V.

57th-60th Streets

California Pizza Kitchen—With its 27 varieties of wood-fired pizzas from the open kitchen, CPK has finally arrived in New York City. Of course, those varieties include Thai-chicken and BLT pizzas. There is also a kid's menu. All menu items are under \$10. 201 E. 60th St. (755-7773). (I) AE, DC, DS, MC, V.

Contrapunto—Join the queue in this good-looking, updated restaurant that's added a roster of sophisticated meat and seafood dishes to its renowned pastas. 200 E. 60th St. (751-8616). (M) AE, CB, DC, DS, MC, TM, V.

Fifty Seven Fifty Seven—The country's entertainment-industry glitterati make themselves right at home at I. M. Pei's monumental dining room. Susan Weaver is one of the only working chefs to combine contemporary presentation and technique with classic Provençal on one plate. The weekend bar scene puts the concept-hotel bar scene to shame. 57 E. 57th St. (758-5700). (E) AE, CB, DC, MC, V.

The Manhattan Ocean Club—Savor your seafood in an elegant dining room decorated with Picasso ceramics and Brazilian-red-cherry floors. 57 W. 58th St. (371-7777). (E) AE, CB, DC, DS, MC, V.

March—This small townhouse feels homey and romantic. Try confit and grilled duck touched with sweet and savory chutneys or Atlantic salmon with Middle Eastern spices and aioli. 405 E. 58th St. (754-6272). (E) AE, CB, DC, MC, V.

Mickey Mantle's—A sleek sports bar and restaurant with an art gallery, the requisite TV monitors, and a collection of vintage baseball jerseys. Features American cuisine like hickory-smoked baby back ribs, chicken-fried steak, and grilled swordfish. 42 Central Park So. (688-7777). (M) AE, DC, DS, MC, TM, V.

Motown Cafe—Motor City music, live and memorialized in showbiz displays, keeps the crowds lining up. So do the down-home midtown versions of barbecue, fried chicken, meatloaf, and crab cakes. 104 W. 57th St. (581-8030). (I) AE, MC, V.

Rosa Mexicano—Did someone say "fresh-pomegranate margarita"? Yes, someone did. What's more, this spot prepares your guacamole table-side (a south-of-the-border hibachi?). Some of the tastier gourmet Mexican in the city. 1063 First Ave., at 58th St. (753-7407). (M) AE, CB, DC, MC, V.

San Domenico—Toques off to owner Tony May, who may have done more for the cause of serious Italian cooking in New York than any other single restaurateur. His dining room is formal, and the food is wonderful. 240 Central Park So. (265-5959). (E) AE, CB, DC, MC, V.

Serendipity 3—A fun house for grown-ups and kids alike, with a foyer boutique and a wildly eclectic American menu featuring frozen hot chocolate, foot-long hot dogs, and fabulous dessert concoctions. 225 E. 60th St. (838-3531). (I) AE, CB, DC, MC, TM, V.

Above 60th Street, East Side

Arizona 206—Innovative southwestern, situated amid a cluster of movie theatres, and spitting distance

FUMIKO HOSODA
WELCOMES YOU!

"Dining
at Shinbashi is
spending an
evening in Japan"



Shinbashi
JAPANESE RESTAURANT

280 Park Avenue on 48th Street,
(between Park and Madison), N.Y.C.
Reservations: 212-661-3915

ALSO VISIT  **Shinbashi-an**
JAPANESE RESTAURANT

141 East 48th St., (between Lexington & Third)
New York City • Reservations: 752-0505



A taste of the old country

Serving Fine Italian Food for 15 Years
FIRST AVE AT 74TH ST • 212-861-1102

**PIG
'N'
WHISTLE**
IRISH PUB

Renowned for fresh salmon
with horse radish crust, steaks,
pasta and daily fresh seafood.

CASUAL DINING • LUNCH • DINNER
SNACKS • COCKTAILS
OPEN 11:30am - 4:00am

PIG 'N' WHISTLE • ORIGINALITY AT ITS VERY BEST!
165 W 47th St. (6th & 7th Aves.) • NY 10036 • (212) 302-0112

"La Mangeoire"

The "Mediterranean Flavors" of Southern France
1008 SECOND AVENUE, NY 10022
Between 53rd & 54th Streets
(212) 759-7086

Foco!
The Italian Saloon

Serving Fine Italian
Food for 15 Years

124 CHAMBERS ST.
(BET. CHURCH & W. BROADWAY)
212-227-7074

BARAONDA

INNOVATIVE ITALIAN CUISINE

"Go Chic and Ye Shall Find..."
Gael Greene, NYM

1439 Second Ave at 75th St. • 288.8555



SHARING IS CARING

OCTOBER 28, 1996 NEW YORK 163

from Bloomingdale's. Adobelike setting with fireplace and active sort-of-singles bar. Ideal spot for a drink or a feast. 206 E. 60th St. (838-0440). (M) AE, MC, TM, V.

Arlo's—There aren't many restaurants of this caliber on this somewhat barren strip of York Avenue; chef Christian Caiazzo's New American menu, informed by his stint under Wolfgang Puck at Postrio, shows creativity and verve. Try the grilled salmon with lemon couscous, wild-mushroom risotto, or grilled lamb chops with tapioca-currant rice and cucumber-yogurt sauce. 1394 York Ave., at 74th St. (327-0870). (M) AE, MC, V.

Baraonda—When the rest of the neighborhood is dark, this elegant Northern Italian hot spot is just starting to glow. The Rangers celebrated their Stanley Cup victory here, and yes, that was George Michael. 1439 Second Ave., at 75th St. (288-8555). (M) (\$).

Cafe Nosidam—Italian-American fare, and a people-watchers' paradise. When the weather warms up, dine on lobster ravioli and grilled American lamb chops in the sidewalk cafe. 768 Madison Ave., nr. 66th St. (717-5633). (M) AE, MC, V.

Hi-Life Restaurant & Lounge—A seamless fusion of a steakhouse and an ocean-liner lounge. The dining room's landscape is speckled with round booths so big and luxurious that they seem structural. This place has two gears: As the evening wears on, the young-moms-with-strollers eatery gives way to an East Side hot spot complete with a sushi bar. 1340 First Ave., at 72nd St. (249-3600). (M) AE, DC, MC, TM, V.

Jolo—The grilled chicken with chick-pea frites is a great dish. But then, Jean-Georges Vongerichten doesn't make many mistakes in this elegant, jewel-like dining room situated on two floors of an East Sixties townhouse. Lunch upstairs, overlooking the street, is especially lovely. 160 E. 64th St. (223-5656). (E) AE, MC, V.

Letizia—Upper East Side neighborhood Italian that treats everyone like a local. The food is drawn from all regions; the red snapper with fresh vegetables is a standout, as are the homemade desserts, and the wine list has won awards. Live piano music nightly. 1352 First Ave., nr. 72nd St. (517-2244). (E) AE, DC, DS, MC, V.

Nino's—Elegant Italian with a romantic mural garden and nightly live entertainment. Try the grilled dishes—tuna on a bed of balsamic onions, double-cut veal chop—or the lobster fra diavolo. 1354 First Ave., nr. 72nd St. (988-0002). (E) AE, DC, DS, MC, V.

Park Avenue Cafe—A polished, countrified American cafe for business lunches and off-duty get-to-know-yous in the evening. Chef David Burke makes the tired catchall "American fare" sing, and keeps the *haute* neighbors rapt with signature dishes like rack of lamb and his swordfish chop. 100 E. 63rd St. (644-1900). (E) AE, DC, DS, MC, V.

Post House—Clubby and comfortable, this handsome dining room specializes in good quality and big portions. The peppery Cajun-style steak is a favorite, especially with a side order of French fries or onion rings. There are dishes with decidedly less cholesterol—poached salmon, say, or lemon chicken—but this isn't a place to watch your waistline. Seriously. 28 E. 63rd St., in the Lowell Hotel (935-2888). (E) AE, CB, DC, DS, MC, V.

The Restaurant at the Stanhope—You're standing on the steps of the Metropolitan Museum, parched, exhausted, and in search of that perfect watering hole. The Stanhope is back, serving tasty American fare. 995 Fifth Ave., at 81st St. (288-5800). (M) AE, DC, DS, MC, V.

Sel & Poivre—Stanching the flow downtown for

bistro fare. Regulars find what they are looking for in this elegant, muted space. The country-French cuisine includes specialties like steak au poivre, bouillabaisse, and roasted chicken, and the prix fixe menus are a bargain. 853 Lexington Ave., bet. 64th and 65th Sts. (517-5780). (M) AE, CB, DC, MC, V.

Wilkinson's Seafood Restaurant—This elegant seafood restaurant in Yorkville features fresh renditions of favorites like Maryland crab cakes with black-bean-and-corn salad, and sautéed red snapper with roasted-garlic-and-rosemary sauce. Dress is something more than casual—sneakers, jeans, and T-shirts are verboten. 1573 York Ave., nr. 83rd St. (535-5454). (E) AE, DC, MC, V.

Above 60th Street, West Side

Cafe des Artistes—A smartly run, wonderfully romantic bistro with frolicking nudes on the walls. Open and serving all the time. Stop in before or after a jaunt to Lincoln Center. 11 W. 67th St. (877-3500). (M-E) AE, CB, DC, MC, V.

Gabriela's—Real Mexican food. Don't come here for bulging burritos, but for fragrant chicken

fish tanks provide a cozy refuge for the neighborhood. Fine food that ranges from steamed dumplings to strawberry sundaes. After dinner every weekend, a DJ tilts the place toward a party. 477 Amsterdam Ave., at 83rd St. (787-7199). (M) AE, DC, MC, TM, V.

Iridium Jazz Club—The American food in this subterranean jazz club will satisfy high and low cravings for everything from lobster to fried chicken. 44 W. 63rd St. (582-2121). (M) AE, DS, MC, V.

Main Street—This lofty dining room with a skylit atrium and general-store décor is a great place for large parties (or hungry couples) dining family-style on enormous platters of meat loaf, terrines of macaroni and cheese, and trays of filet mignon au poivre. Bring an appetite. 446 Columbus Ave., nr. 81st St. (873-5025). (M) AE, DC, DS, MC, TM, V.

Merlot Bar and Grill—The overwrought, fantastic architecture of what was formerly Iridium restaurant has been converted into this toned-down homage to the grape Merlot, of which there are 50 varieties. Representative French-American menu items include Brie en croustade and salmon with lobster potatoes. 48 W. 63rd St. (363-7568). (M) AE, DC, MC, V.

Niko's Mediterranean Grill & Bistro—This uptown grill specializes in the cuisine of the moment: Mediterranean, with influences from Greece, Israel, Turkey, and Italy. Sample large portions of moussaka, lamb with orzo, grilled fish, kabobs, and—strangely—brick-oven pizza. 2161 Broadway, at 76th St. (873-7000). (M) AE, DC, DS, MC, V.

West 63rd Street Steakhouse—Mahogany tables and red suede walls make this nice-ified steakhouse less stultifying than its midtown brethren. Twenty-foot ceilings allow for a spectacular view of Lincoln Center, and there are seafood and pasta for those who enjoy the company of a meat-eater. 44 W. 63rd St. (246-6363). (M) AE, DC, MC, V.

Brooklyn

Cucina—A labor of love. Northern Italian in an elegant and very well appointed room. Sensational antipasti. 256 Fifth Ave., nr. Garfield Pl. (718-230-0711). (M) (\$).

Peter Luger's—Steak for one, steak for two, steak for four, and creamed spinach. Apply for your own house credit card, or bring cash. 178 Broadway, at Bedford Ave. (718-387-7400). (E) (\$).

Queens

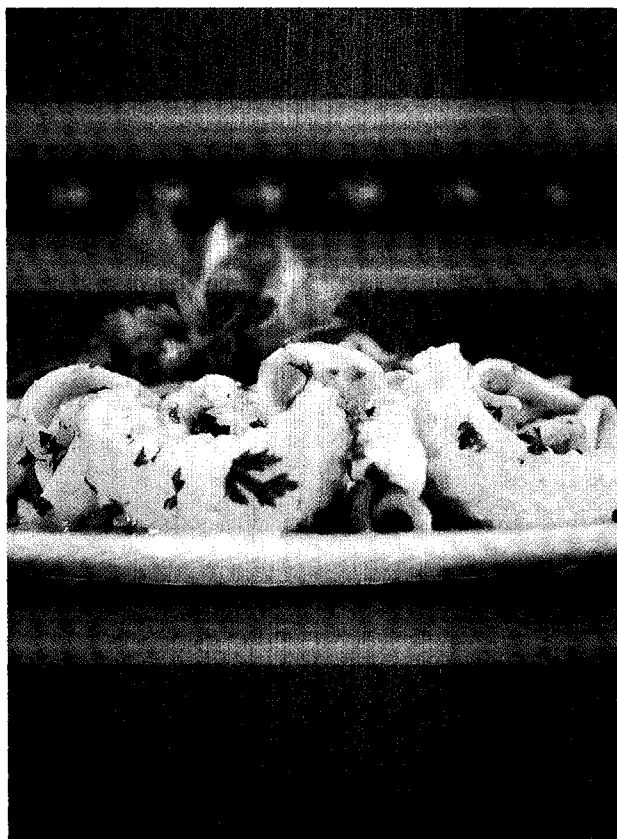
Water's Edge—Every table has a view of Manhattan. A quiet and elegant space to partake of fancy American fare like lobster-and-leek strudel and Alaskan halibut with snow-pea greens, enoki mushrooms, and ginger broth. Jacket required. 44th Dr. at the East River (718-482-0033). (E) AE, DC, MC, V.

Bronx

Harry's Jerk Center and Restaurant—An authentic island experience; not that polished resort ambience, the dirt-road-in-the-hills thing. 296 E. Gun Hill Rd., at Burke and Wilson Aves. (718-798-4966). (I) (\$).

Staten Island

Aesop's Tables—Arrive by ferry or bridge to this charming bistro and garden that serves inventive, bold Mediterranean fare with an emphasis on handpicked fresh seafood. 1233 Bay St., Rosebank (718-720-2005). (M) AE, DC, DS, MC, V.



Object of Desire Out of the Frying Pan

Homey, intimate Maria Elena gives lie to the truism that calamari is finger food, with a stew of squid "ribbons" in a broth of tomatoes, clam juice, and white wine, spiked with garlic and then herbed with fresh basil and Italian parsley. (133 West 13th Street.)

soup, steamed tamales that taste like corn, and tender pork marinated in Seville orange juice and spices. Try the *licuados*, fruit shakes, and the *aguas frescas*, fresh-fruit drinks, to cool off. 685 Amsterdam Ave., at 93rd St. (961-0574). (I-M) AE, MC, V.

Hi-Life Bar & Grill—Big-city brasserie with retro feel—and a completely au courant sushi bar. During the week, the mahogany French doors, an overstuffed banquette, and the oversize gold-

in concert

Pacific Northwest Ballet...Ax, Ma, and Stern

Classical Music

Tuesday, October 22

The Choir of Westminster Abbey—Performs works by Purcell, Byrd, and Britten. *St. Thomas Church, Fifth Ave. and 53rd St. (757-7013), at 7:30; \$20-\$50.*

Anner Bylsma, Cellist, and Malcolm Bilson, Fortepianist—Perform works by Beethoven, Boccherini, and Dupont. *92nd St. Y, 92nd St. and Lexington Ave. (996-1100), at 8; \$25.*

Wednesday, October 23

State Symphony of Russia—Performs Mahler's *Symphony No. 9*; Yevgeny Svetlanov, conductor. *Avery Fisher Hall, Lincoln Center (721-6500), at 8:30; \$20-\$45.*

Tokyo String Quartet—Performs works by Beethoven, Dohnányi, and Brahms with pianist Ruth Laredo. *Alice Tully Hall, Lincoln Center (721-6500), at 8:30; \$30.*

Thursday, October 24

Bargemusic—Works by Schumann, Mozart, and Tchaikovsky for quartet and trio. *Fulton Ferry Landing, under the Brooklyn Bridge (718-624-4061), at 7:30; \$15-\$23.*

Olli Mustonen, Pianist—Performs works by Prokofiev, Debussy, and Beethoven. *Carnegie Hall, 771 Seventh Ave., at 57th St. (247-7800), at 7:30; \$13-\$40.*

New York Philharmonic—Performs works by Bruckner, Hindemith, and Brahms with pianist Krystian Zimmernan; Herbert Blomstedt, conductor. *Avery Fisher Hall, Lincoln Center (721-6500), at 8; \$15-\$65.*

Miller Theater Gala—Performances by flutist Eugenia Zuckerman, the Shanghai Quartet, and harpist Yolanda Kondonassis. *Miller Theater, Broadway and 116th St. (854-7799), at 8; \$20.*

Friday, October 25

New York Philharmonic—See 10/24, at 2.

Star Trio—Pianist Emanuel Ax, violinist Isaac Stern, and cellist Yo-Yo Ma perform an all-Schubert program. *Carnegie Hall, 771 Seventh Ave., at 57th St. (247-7800), at 8; \$20-\$85.*

State Symphony of Russia—Performs an all-Tchaikovsky program with pianist Vladimir Ovchinnikov; Yevgeny Svetlanov, conductor. *Avery Fisher Hall, Lincoln Center (721-6500), at 8; \$20-\$45.*

Ground Rules:

This section emphasizes classical concerts, recitals, and public square/park performances (but only the premeditated ones), and includes the occasional jazz concert if it is held, say, outdoors or in a public space. For rock concerts and club information, see "Nightlife."



Tribute Roll Over, Beethoven

The ever-scintillating Tokyo String Quartet joins Ruth Laredo, 'America's first lady of the piano,' for a concert on October 23 commemorating the centennial of Brahms's death. They will perform his 'Piano Quartet in G minor,' along with works by Beethoven and Dohnányi. At Alice Tully Hall.

Saturday, October 26

Philharmonia Virtuosi—Performs works by Mozart with violinist Mela Tenenbaum and clarinetist Ricardo Morales. *Metropolitan Museum of Art, Grace Rainey Rogers Auditorium, 1000 Fifth Ave. (570-3949), at 7; \$20.*

Chanticleer—Performs works by Fernandes, Hidalgo, and Stravinsky with the new period-instrument Janus Ensemble. *92nd St. Y, 92nd St. and Lexington Ave. (996-1100), at 8; \$25.*

Orchestre Symphonique de Montreal—Performs works by Ravel, Beethoven, and Penderecki; Charles Dutoit, conductor. *Carnegie Hall, 771 Seventh Ave., at 57th St. (247-7800), at 8; \$16-\$60.*

New York Philharmonic—See 10/24.

Sunday, October 27

Orchestre Symphonique de Montreal—Performs works by Dvorák, Haydn, and Respighi with cellist Han-Na Chang; Charles Dutoit, conductor. *Carnegie Hall, 771 Seventh Ave., at 57th St.*

(247-7800), at 2; \$16-\$60.

Sonia Ganassi, Mezzo-Soprano—Performs works by Rossini, Donizetti, and Berlioz with the Opera Orchestra of New York. *Alice Tully Hall, Lincoln Center (799-1982), at 2; \$15-\$25.*

Peabody Trio—Opens the Foundation's chamber-music series. *Kosciuszko Foundation, 15 E. 65th St. (734-2130), at 3; \$15.*

Bargemusic—See 10/24, at 4.

Chamber Music Society of Lincoln Center—Performs Brahms's *Quintet for Clarinet and Strings* with the Emerson String Quartet. *Alice Tully Hall, Lincoln Center (721-6500), at 5; \$22-\$30.*

Ana Maria Trenchi Bottazzi, Pianist—Performs works by Galuppi and Schubert. *Carnegie Hall, 771 Seventh Ave., at 57th St. (247-7800), at 8; \$12-\$55.*

Monday, October 28

Angeles String Quartet—Performs works by Haydn, Brahms, and Korngold. *Walter Reade Theater, Lincoln Center (721-6500), at 7:30; \$20.*

Opera

Metropolitan Opera—Verdi's *Rigoletto*, 10/22 at 8, 10/26 at 8; Verdi's *La Traviata*, 10/23 at 8, 10/26 at 1:30; Smetana's *The Bartered Bride*, 10/24 at 8; Giordano's *Fedora*, 10/25 at 8. *Metropolitan Opera House, Lincoln Center (362-6000); \$23-\$250.*

New York City Opera—Britten's *The Turn of the Screw*, 10/22 at 8; Mozart's *Le nozze di Figaro*, 10/23 at 8, 10/27 at 1:30; Puccini's *Madama Butterfly*, 10/25 at 8; Bizet's *Carmen*, 10/26 at 1:30; Gilbert & Sullivan's *H.M.S. Pinafore*, 10/26 at 8. *New York State Theater, Lincoln Center (870-5570); \$17-\$78.*

Amato Opera—Gomes's *Fosta*, 10/26 at 7:30, 10/27 at 2:30. *Amato Opera Theatre, 319 Bowery (228-8200); \$20.*

An Assumed Miracle—Jan Stefani's eighteenth-century Polish folk operetta, performed with other Polish operatic music. *La MaMa, 74A E. 4th St. (475-7710); \$15.*

Dance

Dance Kaleidoscope—Indiana's only modern-dance company. 10/25 and 10/26 at 8, 10/27 at 3. *The Kaye Playhouse, 68th St. bet. Lexington and Park Aves. (772-4448); \$20.*

Pacific Northwest Ballet—The renowned Seattle company. 10/22 to 10/26 at 8, 10/26 at 2, 10/27 at 3. *City Center, W. 55th St. bet. Sixth and Seventh Aves. (581-1212); \$25-\$45.*

Les Ballets de la B.—Present *La Tristeza Complice* (The Shared Sorrow), a collaboration with Het Muziek Lod. Tues.-Sat. at 8, Sun. at 2. *Joyce Theater, 175 Eighth Ave., at 19th St. (242-0800); \$26.*

Furioso—Performed by the Merle Tankard Australian Dance Theatre. 10/23 at 7, 10/24-10/26 at 8. *BAM Opera House, 30 Lafayette Ave., Brooklyn (718-636-4100); \$15-\$50.*

nightlife

Guitar Gods... Joe Ely... Imperial Teen

Concerts

Black Crowes—A few phone calls to Blues Traveler and Lenny Kravitz and these velvet-trouser revivalists could practically restage the seventies. Brothers Chris and Rich Robinson have the stringy hair, gaunt looks and hip-shimmy down pat, and their mastery of early-seventies Rolling Stones-isms make the simulation unbeatable. They actually look like siblings of Ron Wood. 10/30-11/1 at 7:30 P.M. *Beacon Theatre, 2124 Broadway at 74th St. (307-7171). \$28.50. 10/30-10/31 is sold out.*

John Cale—A true *éminence grise* of alternative rock, Cale has gone from being the most indispensable violist ever to play in a rock band (the Velvet Underground) to a vital if quite unpredictable force in both avant-garde "serious" music and roughshod art rock (his output in the latter recently chronicled in a two-CD best-of). The imposing Welshman holds forth with the Red House Painters. 10/23 at 8 P.M. *Supper Club, 240 W. 47th St. (307-7171). \$25.*

Joe Ely—The wonderful Texas bar-rocker begins Arts at St. Ann's unimpeachable fall line-up of country acts, with Guy Clark, Vic Chesnutt, and Jimmie Dale Gilmore soon to come. 10/25 at 8 P.M. *St. Ann's 157 Montague St., Brooklyn (718-858-2424). \$20-25*

Fishbone; De La Soul; Joi—A supremely cool showcase of noise-loving rap, soul, and funk acts, with the Long Island hip-hop groundbreakers De La Soul joining L.A.'s thrash-ska-funk juggernaut Fishbone and the brilliant R&B diva Joi, who enlisted Fishbone for her excellent upcoming record *Amoeba Cleansing Syndrome*. Alt-rock meets hip-hop meets funk. With the Goodie Mob. 10/26 at 7:30 P.M. *Roseland, 239 W. 52nd St. (307-7171). \$19.50.*

Marilyn Manson—A protégé of Nine Inch Nails's enfant terrible Trent Reznor, this condescendingly "evil" shock outfit is aiming for Alice Cooper-of-the-nineties status and, possibly, striking even lower. Certainly, Satan-worshiping and desultory cavorts with marital aids do get attention, but it's sad to see a band push such predictable buttons so close to the millennium. (Whither the Gen-X Ozzy?) Their new record's called—duh—*Antichrist Superstar*. With N.Y. Loose. 10/29 at 8 P.M. *Roseland, 239 W. 52nd St. Sold out.*

Phish—The tie-dyed, fuzzy-sweatered, blonde-dreadlocked horde following this jam-rock band make Lollapalooza look like a Lions Club meeting. Say what you will, but 70,000 former Deadheads can't be all wrong. 10/22 at 7:30 P.M. *Madison Square Garden, Seventh Ave. at 33rd St. (307-7171). \$25.*



Talent A Joi-ful Noise

The fierce avant-R&B singer Joi joins fellow funk artistes Fishbone at the Roseland on October 26. The band also plays on her excellent new record *Amoeba Cleansing Syndrome*, due out early next year.

G3: Joe Satriani; Eric Johnson; Steve Vai—An exposition on the guitar god. Former Frank Zappa guitarist Vai was the gun hired to battle no less a foe than Eddie Van Halen, when David Lee Roth went solo. Satriani is the elder statesman, a teacher to such fret-burners as Metallica's Kirk Hammett. And Eric Johnson is the ultimate guitar tech, with stunning technique and a physicist's knowledge of effects boxes. Adrian Legg warms up, the sole acoustic virtuoso. 10/25-10/26 at 7:30 P.M. *Beacon Theatre, 2124 Broadway, at 74th St. (307-7171). \$35-\$45.*

ZZ Top—Billy Gibbons and Dusty Hill remain the true kings of Texas electric-guitar boogie—goofy, bearded, and unbowed. The esteemed authors of such gems as "Legs," "Tush," "T.V. Dinners," and "Sleeping Bag" perform with the neo-rockabilly proclaimer the Reverend Horton Heat, who'll surely genuflect in their hirsute presence. 10/25 at 8 P.M. *Radio City Music Hall, Sixth Ave. at 50th St. (247-4777).*

Clubland

Bottom Line—A top-notch venue—with great sound, good sight lines, and pretty decent fries—given to rock, jazz, and folk artists of all stripes. 10/23-10/24: "Music for Films and Forests," the first installment of a three-part series focusing on the quixotic talents of folk-ish muse Jane Siberry. 10/25: "Required Listening: A No-Risk Evening of Discovery," with Jazz Mandolin Project, David Olney, Burning Bus, and Rita Houston. 10/29: Lina Koutrakos; Mario Cantone. 10/30: The mighty Texas guitar stuntman Junior Brown, he of the electric and pedal-steel double-neck Guit-Steel and deep baritone croon. Flaco Jimenez. 15 W. 4th St. (228-7880).

Brownie's—Avenue A's divey post-college rock spot, with good tap beers, on-the-rise bands, and the occasional big name trying to keep a low profile. 10/23: Mayfield. 10/25: Cakelike; A Don Piper Situation. 10/29: Rasputina. 10/30: Paladins. Shows nightly at 9. 169 Ave. A, at 11th St. (420-8392). \$.

CBGB & OMFG—Ground zero of punk's stateside explosion and, twenty years later, still a smoking, fier-strewn pit—in a good way. 315 Bowery, at Blecker St. (982-4052). \$.

Chicago B.L.U.E.S.—A downtown blueserie, comfortably down-home, with living-room couches behind the stage. Dedicated to bringing us the best and brightest from the midwestern blues capital. 10/25-10/26: Luther "Guitar" Johnson. Every Sunday, it's the Open Blues Jam. 73 Eighth Ave., bet. 13th and 14th Sts. (924-9755). \$.

Coney Island High—St. Marks, not Coney Island, but still thrills and spills aplenty, with seedy outer-borough ambience and bands picked by Jesse Malin, lead singer of local punk-preservationists D Generation. Every other Saturday night belongs to their famed trash-rock party, "Green Door NYC." Mondays are given to the jungle D.J. salon, "Konkrete Jungle." 10/22: Motorbaby; Shake Appeal; White Courtesy Telephone. 10/26: Killdozer; Emma Peel. 15 St. Marks Place (674-7959).

The Cooler—The meatpacking district's subterranean, steel-corridor home to alternative rockers, avant-garde-jazz musicians, and mind-expanding D.J.s. A sleekly refurbished meat locker with black light, moody atmosphere, and a Patti Smith

Ground Rules:

In clubland, promptness is *not* next to godliness; expect shows to start much later than promised. \$ = cash only.

So many
cocktail parties.

So little time.

Dewar's®

You've got a real life. Enjoy it responsibly. Dewar's® White Label® Blended Scotch Whisky · 40% ALC/VOL (80 Proof) · ©1996 Schieffelin & Somerset Co., NY, NY

photo. 10/23: Sun Ra Intergalactic Lounge. 10/26: Mad Professor and the Robotics. Every Tuesday, it's the electro-funk rotating D.J. showcase party Analog. 416 W. 14th St. (229-0785).

Fez—Mingus fever and lush faux-Moroccan ambience make this the neo-boho place to be on Thursdays, when the mighty Mingus Big Band rocks the house, playing the works of the great, brawling jazz bassist with a freshness and authority rarely seen in jazz today, or ever. *Time Cafe*, 380 Lafayette St. (533-2680).

Irving Plaza—A midsize bi-level rock venue with moody chandeliers and a sort of haunted-bordello look. 10/22: Erstwhile Stray Cat Brian Setzer brings out his rockabilly swing-band, the Brian Setzer Orchestra. 10/23: Gravity Kills; Republica; Love in Reverse. 10/25: Face to Face. 10/26: Deemed "awesome" by none other than Kurt Cobain at England's Reading Festival, the ABBA tribute band Björn Again just keeps on collecting praise. Says one Cleveland magazine: "They look like ABBA, sound like ABBA, dance like ABBA, and dress like ABBA." Nuff said! The lavishly appointed ensemble, a Beatlemania for the beloved Swedish pop factory, has even garnered kudos from their primary source. "I am flattered by everything except the accents," says ABBA's Björn Ulvæus. "I hope my accent isn't as lousy as his one." San Francisco's suave, note-perfect lounge revivalists the Bud E. Luv Show start the evening swinging. 10/29: Suzanne Vega and Her Band. 17 Irving Pl. (777-6800).

Knitting Factory—The Disneyland of downtown music, with three floors, two stages, two microbrew-bearing bars, and some of the biggest names in now music. 10/26: Bardo Pond; Guv'ner; Cat Power. 10/29: Boston's spellbinding guitarist Joe Morris, author of a strikingly new, pointillistic vocabulary for post-bop guitar. He plays with another, more naïf guitar stylist, Arto Lindsay. Monday nights, the hard-grooving organ trio Medeski, Martin, and Wood play. 74 Leonard St., bet. Broadway and Church Sts. (219-3055).

Manny's Car Wash—A little Chicago on the Upper East Side. Mondays, beware salivating yuppie swells here for Ladies Night. 10/24: Maria Muldaur. 10/25: Matt "Guitar" Murphy. 10/29: Satan and Adam. 10/30: Sonny Rhodes. Every Sunday, it's Manny's World Famous Blues Jam. 1558 Third Ave., bet. 87th and 88th Sts. (369-BLUE).

Maxwell's—Hoboken's indie-rock central or CBGB West, the site of many of rock's recent groundswells. 10/23: Robert Forster; Chris Mills. 10/25: Lilies; Holiday; Four Star Movie. 10/26: Adrenaline O.D.; Buzzkill. 10/31: Martin Phillips and the Chills. 1039 Washington St., Hoboken (201-798-4064).

Mercury Lounge—Once a headstone parlor, now one of the city's hippest and most congenial music spots, hosting rock and country artists groomed for the more *au courant* time slots of MTV. 0/29: Jonathan Fire*Eater; Railroad Jerk; Speedball Baby. 10/30: Former 4 Non-Blondes belloweer Linda Perry. 217 E. Houston St. (260-4700).

Paddy Reilly's—The home of the rollicking hip-hop-accented Irish band Black 47 on Saturdays and the punkishly feisty Rogue's March on Sundays. 519 Second Ave., at 29th St. (686-1210).

Rodeo Bar—A surprisingly untacky honky-tonk in Kips Bay, with gas-station signs, mounted longhorns, and peanuts in the shells. Its urban rockabillys tend to be pierced and dyed, and its stage



Phenomenon Surviving 'That Thing'

If it were *Jaws*, he'd be the shark. If it were *E.T.*, he'd be the alien. Instead, Mike Viola is the singing voice of *That Thing You Do!* And he's definitely starting to feel like a special effect. "I swear to God," says Viola, 30-year-old singer of the downtown pop band the Candy Butchers. "At least ten people this week have said, 'Come on, that's not you. Sing a bar.' This guy last night was like, 'Hey, sing it into my tape recorder.' And I'm like, 'Get the fucking thing away from me!'" Ghost-singing for Crispin Glover-ish actor Jonathan Schaech, Viola endowed the charming title song of Tom Hanks's period piece with the convincing ring of Americanized Mersey-pop, helping—with his songwriter friend Adam Schlesinger, from the New York band Fountains of Wayne—to give the film's fictional band the Wonders that rare, magic thing, a hit. Since he was too busy learning the songs to read the script, Viola was surprised by just how central a role he and Schlesinger played in the film: basically making the Wonders' rise up the charts—i.e., the plot—believable. He was also surprised when his name appeared in the credits somewhere after "Animals Supplied By," but Viola says he's trying to keep everything in perspective. "Me and Adam have worked on songs for years together," he says. "And we've written way better ones than this. I just tell him, 'If it wasn't for the Hollywood machine, this song wouldn't be as big as it is. So just don't start rhyming 'do' with 'do' in all your new ones.'" CHRIS NORRIS

occasionally hosts greats like Austin legend Ronnie Dawson, Joe Ely, and Otis Blackwell, all past visitors. 375 Third Ave., at 27th St. (683-6500).

Sidewalk Cafe—The back-room Fort is the latest home to New York's "anti-folk" scene, featuring impassioned, off-wacky guitar- and poesy-wielding artists, with the occasional Beat refugee. 10/24: Ricky Byrd; Lach; Heather Eatman. 10/25: Paleface; Ruth Gerson; Voodoo Martini; Julianne Richards. 10/28: Antihoot with Lach. 94 Ave. A (473-7373).

Sounds of Brazil—The city's premier world-music venue, presenting many acts that could fill stadia back home. 10/23–10/25: Argentine tenor saxophone great Gato Barbieri. 10/26: Samba Novo. 10/30–10/31: Proto-rap musical poet Gil Scott Heron. 204 Varick St. (243-4940).

The Supper Club—A large, grand ballroom with a starry ceiling and challenging acoustics. 10/24–10/25: Pat Cooper and Sam Butera pay tribute to Las Vegas legend Louis Prima. 10/26: Tony Corbiscello Big Band with Joe Francis. 240 W. 47th St. (921-1940).

Tramps—One of the city's better venues for great roots music and happening indie rock, Tramps eschews high concept for straightforward presentation. Avoid the neck-craning mid-stage column by getting there early. 10/23: New Bomb Turks; Queers; Electric Frankenstein. 10/24–10/25: Subdudes. 10/26: New Hope, Pennsylvania's Ween; Doo Rag. 10/28: Having played a bit part in the Liv Tyler film *Heavy*, palled about with the rogues of Oasis, and sung with Tony Bennett, alt-rock heartthrob Evan Dando is now ready to resume leadership of the Lemonheads. Dando's new record, *car button cloth*, has the expected mix of sweet melodies, winsome singing, and poignant looks into the tortured blond head of its lead singer. They play with San Francisco's dark and dreamy indie-pop band, Imperial Teen. 51 W. 21st St. (727-7788).

Wetlands—A groovy club-kid activist hang with neo-hippie atmosphere and far-flung musical guests. N.B.: Tuesday night is (Grateful) Dead Night. 10/23: Los Straitjackets; Simon and the Bar Sinisters. 10/24: Mad Professor and the Robotics. 10/25: Boston's ska-funk-hip-hop prank band, Chucklehead. 161 Hudson St. (966-5244).

Jazz

Blue Note—Easily the city's highest-ticket jazz spot, the self-titled "jazz capital of the world" often presents two top-flight artists in one evening and, as its empire expands (soon to take Korea with Blue Note Seoul), charges accordingly. 10/22–10/27: Jimmy Heath's 70th Birthday Big Band Bash featuring Frank Wess, Slide Hampton, Antonio Hart, Barry Harris, and others. 10/29–10/30: James Carter Quartet; Nnena Freelon and Her Trio. Sets at 9 and 11:30. 131 W. 3rd St. (475-8592).

Bradley's—Jazz's secret garden and, at 25 years old, second only to the Village Vanguard for longevity. It's an intimate, dark-paneled restaurant in which some of the city's best jazz musicians creep after hours. Sets at 10, midnight, and 2 A.M. 70 University Pl., at 11th St. (473-9700).

Cajun—A brassy and brightly lit bit of New Orleans in Chelsea, dedicated to Preservation Hall-style Dixieland. Regulars include Joe Muranyi, clarinetist for the last six years of Louis Armstrong's All Stars; Eddy Davis, a jazz banjoist; and Chuck Folds, a stride pianist and sometime accompanist to trumpet legend Doc Cheatham. 129 Eighth Ave., at 16th St. (691-6174).

Iridium Room—The artfully wacky restaurant across from Lincoln Center crosses Dali with Dr. Seuss in its décor and hosts some formidable jazz comers in its basement, along with the occasional legend. One of the latter, the great guitar innovator Les Paul, has moved his Monday-night office hours here after the closing of his longtime haunt, Fat Tuesday's. 10/22–10/27: Eddie Palmieri Octet. 10/29–11/3: Hank Crawford and Jimmy McGriff Quartet. Sets at 8:30 and 10:30, Sun.–Thurs., with extra midnight set Fri. and Sat. 44 W. 63rd St., across from Lincoln Center (582-2121).

Knickerbocker Bar & Grill—A wood-paneled and brass-railed restaurant with Old New York ambi-

ence and excellent—occasionally legendary—pianists. 33 University Pl. (228-8490).

Small's—A candlelit basement whose nightly jams start round about 2 A.M.—the perfect time for a post-Village Vanguard visit (it's right around the corner)—and often involve free beverages and food. 10/25-10/26: Eddie Henderson, Billy Drummond, Joe Locke, and Ed Howard. 10/27: Across 7th Street Septet. 10/28: Jason Linder Big Band. 10/29: Kurt Rosenwinkle Quartet with Larry Goldings. Thurs.-Sun., shows start at 10. 183 W. 10th St. (929-7565). \$

Sweet Basil—An intimate downtown restaurant with good food and high-profile jazz acts. 10/22-10/27: Buster Williams Quintet featuring Gary Bartz; Stephan Harris; Geri Allen, and Ali Muhammed. 10/29-11/3: Marc Cary Group. Every Sunday, Doc Cheatham plays from 2 to 6. Every Monday it's the Spirit of Life Ensemble. Sets at 9 and 11, with extra sets Fri. and Sat. at 12:30 A.M. 88 Seventh Ave. So., at Bleecker St. (242-1785).

Tavern on the Green—A somewhat overwrought restaurant in a touristy Central Park rest stop, the Tavern's Chestnut Room is still a top-flight jazz club—with excellent sound and a full roster of stars, and a scant \$4 cover. Central Park at W. 67th St. (873-3200).

Village Vanguard—Perhaps the world's greatest jazz club, and certainly the most steeped in history, this dark, smoky institution is revered by fans around the world. Mondays, the Vanguard Jazz Orchestra swings on. 10/22-10/27: Wallace Roney Quintet with Antoine Roney, Clarence Seay, Carlos McKinney, and Eric Allen. 10/29-11/3: The fine tenor-saxophonist David Sanchez leads a quartet that includes pianist Edsel Gomez, bassist John Benitez, drummer Adam Cruz, and percussionist Richie Flores—playing music from his simmering, Latin-tinged record *Street Scenes*. Sets at 9:30 and 11:30 P.M. and 1 A.M. 178 Seventh Ave. So., at W. 11th St. (255-4037). \$

Visiones—Spanish food and avant-ish jazz guests, along with some funkified post-boppers. Every Monday, Gil Evans protégé and composer Maria Schneider leads her excellent seventeen-piece orchestra at 9 and 11. Every Sunday, it's the Gust. W. Tsilis Quartet. Sets at 9 and 11, with extra show Fri. and Sat. at 1 A.M. 125 MacDougal St. (673-5576).

Zinno—A pretty Italian restaurant with a tiny piano on its awning, Zinno is more dining spot than jazz club, though its musical guests are often pleasant surprises. Through 10/25: Pianist Pete Malinverni and saxophonist Ralph La Mama. 10/28-11/2: Saxophonist Bob Kindred, pianist Ted Rosenthal, and bassist Steve LaSpina. 126 W. 13th St. (924-5182).

Comedy

Boston Comedy Club—Animal House ambience and, most nights, comedy to match. Wednesdays, Risa Barash hosts Women of Comedy Nights at 9:30. 82 W. 3rd St. (477-1000).

Caroline's Comedy Club—In Times Square just down the street from the Letterman show. 10/22: New York Comedy Nights. 10/24-10/27: Greg Giraldo. 10/28-10/29: New Talent Night. 10/30: Comedy Fiesta. 1626 Broadway, bet. 49th and 50th Sts. (757-4100).

Catch a Rising Star—Recently reborn, this variety showcase now smells of big money. Visitors to the Catch Bar & Grill will view "The Loft," a stage set as a NYC apartment, where stand-up, sketch, and alternative comedians—along with musicians, cabaret artists, and others—will perform. Shows Tues.-Thurs. at 8:30 p.m.; Fri. and Sat. at 8:30 and 11 p.m. 253 W. 28th St., bet. Seventh and Eighth Aves. (244-3005).

Comedy Cellar—A physical throwback to sixties Vil-



Performance Teen Dreams

A moody, lovely dysfunctional family of a rock band, Imperial Teen is half veterans (Faith No More, Sister Double Happiness), half novices, and absolute experts at making wounded, winning pop songs. They play with the Lemonheads on October 28 at Tramps.

lage coffeehouses, this is the late-night subterranean haunt of many of the city's top comics. Ray Romano; Tony Woods; Greer Barnes; John Joseph; Lewis Sheffer. Shows Fri. 9 p.m. and 11 P.M. Sat. 9 P.M. 10:45 P.M. and 12:30 A.M. and Sun.-Thurs. at 9 P.M. 117 MacDougal St. (254-3480).

Dangerfield's—Founded by the respect-deprived comedian two decades ago, this Vegas-style lounge is one of the city's oldest comedy establishments. Through 10/27: Jim Norton; Quentin Higgins; Matt Burke; Gregory Carey; Nancy Redman; Brian McFadden. 1118 First Ave., bet. 61st and 62nd Sts. (593-1650).

Gotham—An elegant, trendy, and, at 3,300 square feet, palatial new comedy spot in the Flatiron district. 10/25-10/26: Mark Unger; Dave Attell; D.C. Benny; Elon Gold. Sun., Mon., and Tues. at 8:30 P.M.; Thurs. at 8:30 and 11 P.M.; Fri. at 9 and 11:30 P.M.; Sat. at 9:30 P.M. and 12 A.M. Cover is \$12 plus two-drink minimum Fri.-Sat., \$8 on weeknights. 34 W. 22nd St. (367-9000).

Luna Lounge—Mondays, it's "The Show Formerly Known as Rebar," where hip, alternative-minded comedians from MTV's *The State* and elsewhere try out their riskier, stranger material. Shows at 8. 171 Ludlow St., at Houston St. (260-2323).

New York Comedy Club—Every Friday, the NYCC presents "New York's Best African-American and Latino comics." Every Wed. and Thurs., there's sketch comedy at 7 P.M. Shows Mon.-Fri. at 9, with extra shows Fri. at 7 and 11; Sat. at 6, 7:30, 9:30, and 11:45. 241 E. 24th St. (696-5233).

Stand-up New York—Robin Williams is known to drop by here unannounced to warm up for his Letterman appearances. 10/24-10/26: Rick Crome; Todd Barry; Greg Carey; John Joseph. Sun.-Thurs. at 9; Fri. at 9 and 11:30; Sat. at 7:30, 9:30, and 11:30. 236 W. 78th St. (595-0850).

Triad—As Lab Rats, the comedy team of Rick Mowat and Marty Grabstein reprise their show "Smash the Treadmill." They play 10/25 at 10:30 P.M. 158 W. 72nd St. (362-2590).

Algonquin Hotel—10/22-11/16: Andrea Marcovicci. Tues.-Sat. at 9 (dinner at 7); Fri.-Sat. also at 11:30 (supper at 10:30). \$30; \$15 minimum. 59 W. 44th St. (840-6800).

Arcimboldo—On Sunday evenings, this stylish trattoria in the U.N. neighborhood offers "Opera With Taste," a series of programs featuring selected arias performed by a rotating ensemble of up-and-coming young stars from the Metropolitan Opera, at 7 and 8:30. The prix fixe dinner menu (seatings at 6:15 and 7:45) is \$40; no music charge. 220 E. 46th St. (972-4646).

Asti—Singing-waiter frolics with an emphasis on opera and operetta (frequently shoulder to shoulder and bolder and bolder) are the keynote of this Village landmark. No music charge. 13 E. 12th St. (741-9105).

Beemans Bar—Michael Devine plays Tuesdays through Saturdays, 5:30-8 P.M. Through 12/31: Barbara Carroll plays 9:45 P.M.-12:45 A.M. \$10 music charge; no minimum. Carlyle Hotel, Madison Ave. at 76th St. (744-1600).

Cafe Carlyle—No less a personage than Bobby Short comes home to roost, occupying his favorite haunt through December 31. Tues.-Sat. at 8:45 and 10:45. \$45; no minimum. Carlyle Hotel, Madison Ave. at 76th St. (744-1600).

Cafe Pierre—One of the more unusual pairings in the cabaret world, the mother-and-daughter team of Betty Johnson and Lydia Gray are reprising their successful engagement here last fall with a new show of pop and Broadway standards running through 10/26. There's also dancing on Friday and Saturday evenings from 10 to 12:30, backed up by the romantic stylings of singer-pianist Kathleen Landis and her trio. \$15; jacket and tie required. 2 E. 61st St. (940-8185).

Claire—Jazz vocalist David Downing. Thurs. and Sun. at 9, Fri. and Sat. at 9:30, Sun. at 1. No cover, no minimum. 156 Seventh Ave. (255-1955).

F. illi Ponte—Pianist-singer David Raleigh rocks the room at the newly renamed BeCa (Below Canal) Bar with his group, the Little Big Band. Wed.-Sat. from 8 to 1. No cover, no minimum. 39 Debosses St. (226-4621).

Ibis—This Mediterranean-flavored supper club, popular in the early eighties, has reopened with a variety show incorporating song, dance, magic acts, and—what else?—belly dancing. Tues.-Sat. at 8:30, Sun. at 8. Dinner and performance, \$45. Performance only: \$15 with a \$20 minimum Tues.-Thurs., \$20 with a \$20 minimum Fri.-Sat. 327 W. 44th St. (262-1111).

Michael's Pub—Woody Allen has tooted his last clarinet line at the old Michael's on East 55th Street. The cabaret has now moved across town to the Parker Meridien Hotel, trading saloon ambience for that of a Parisian Rive Gauche salon in the thirties. Allen's New Orleans Funeral & Ragtime Orchestra should be quite at home. They play, as always, Mon. at 8:45 and 11. \$25 cover, plus a two-drink minimum. Bar Montparnasse, Parker Meridien Hotel, 118 W. 57th St. (758-2272).

Rainbow and Stars—The polished, smooth-as-silk stylist Joe Williams, whose longtime reputation as one of the favorite singers of such luminaries of the jazz firmament as Coleman Hawkins, Lionel Hampton, and Count Basie precedes him, is currently making his debut performance at this increasingly prominent venue. Through 10/26. \$40 cover. Tues.-Sat. at 8:30 and 11; dinner required at early shows. 30 Rockefeller Plaza, 65th floor (632-5000).

Windows on the World—At the recently opened (and somewhat immodestly named, frankly—but, hey, this is New York) Greatest Bar on Earth, pianists Xavier Davis and Greg McKenzie can be found on hand seven days a week; a small combo is added to the mix Thursday through Saturday. This week, Bryan Miller and the Pinballs play zydeco tunes Thurs. and Fri.; Rhythm Nation fills in on Sat. No music charge Sun.-Wed.; Thurs.-Sat., \$10 per person after 9. 1 World Trade Center, 107th floor (524-7000).

the mix

Campaign Posters... Radio Days

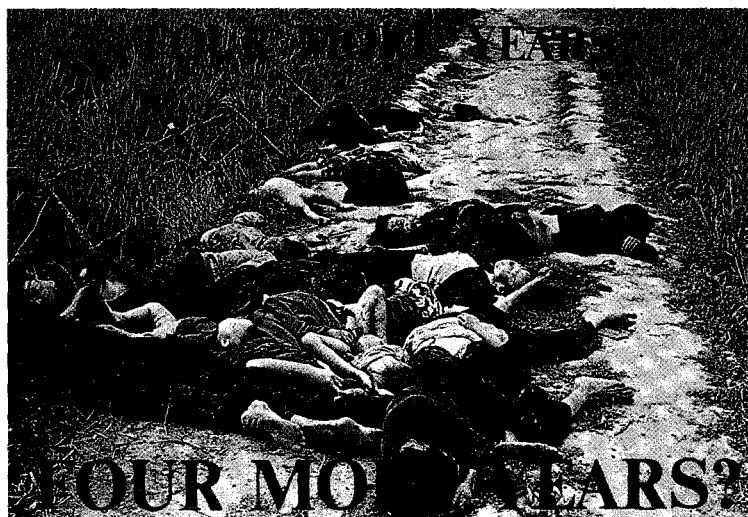
TV Notes

Mother Trucker: The Diana Kil-mury Story (10/22; 8 to 10 P.M.; TNT) asks Barbara Williams to wheel around big rigs all over Canada until she has an accident, discovers that the corrupt Teamsters are withholding her disability payments because she supported a union dissident, decides to throw in her lot with reformers like Ron Carey of the Teamsters for a Democratic Union, butts heads with the distinctly unamused Mafia, and finally gets herself elected vice-president of the International Brotherhood—a true, if unlikely, story, smartly directed by Sturla Gunnarsson from a no-frills script by Anne Wheeler, and by several light-years the most interesting TV movie of the week.

Shadow Zone: "The Undead Express" (10/27; 8 to 9:30 P.M.; Showtime) is for children, lovers of subways, and Ron Silver fetishists. An imaginative teen (Chauncey Leopardi) from a broken home goes underground and finds a bunch of well-dressed blood-suckers with their own train, which seems to stop only at abandoned stations. He is disbelieved by his buddies and lied to by Valentine (a stubbled Silver), who claims he's a vegetarian. But he does get a splendid tour of the old system, with flashbacks to 1905. Meanwhile, keep your eye on his therapist.

The Secret She Carried (10/27; 9 to 11 P.M.; NBC) plays a little better than it sounds, with Peri Gilpin understating her own dilemma—as a rape victim who finds herself pregnant, after wondering for a long time whether she and her husband, D. W. Moffett, would ever have a child. Meanwhile, the rapist, impersonated with some crazy energy by Jere Burns, turns out to have twisted feelings of his own that have to do either with paternity or with property rights. Everybody involved seems to have worked harder than the material deserves.

In the Life (10/27; 10 to 11 P.M.; Channel 13) begins its fifth season with a look at "Left and Right—The Politics of Pride," including a visit to the Doleful convention in San Diego, a feature on the Log Cabin Republicans, and an interview of Congressman Steve Gunderson. Same-sex marriage and gay-immigration rights are also discussed. Suzanne Westenhoefer goes onstage in Canada for a festival of queer comics, the New York City Gay Men's Chorus delivers itself of a



On View

Campaigns of the Century

During every election year it is recalled that American politics has been here before: biography-as-platform, for instance, is as old as Lincoln, and more than one nineteenth-century candidate was rumored to have had children out of wedlock. (For a glimpse of just how silly some campaigns managed to be, even before assistance from the electronic media, head to the Forbes Magazine Galleries' "Elections: The American Way—Vote Early, Vote Often!"; it's on display through November 30.) So there is likely to be little that shocks at the International Vintage Poster Fair, during which old campaign broadsides will be on view. Still, the exhibition reminds us that at least one thing we take for granted about politics is in fact a relatively new development: As recently as 30 years ago, Democrats were willing to be identified with their constituency; most accused liberals (the term was just beginning to be regarded by Republicans as a highly imaginative insult) were confessed liberals. It is a past worth remembering. Quasi-Marxist adolescents in particular should see the show, they who have a lifetime of reasons (Mondale, Dukakis, Clinton) to believe that only quarterback Republicans can talk about class struggle. (The fair also features a large sale of non-campaign posters; October 25–27 at the Metropolitan Pavilion, 110 West 19th Street. Call 206-0499 for more information.)

LINDA HALL

mini-musical, and Harvey Fierstein hosts the GALA Festival V in Tampa, Florida.

The Free Willy Story: Keiko's Journey Home (10/28; 8 to 9 P.M.; Discovery) takes us behind the underwater scenes for the real story of the orca who inspired the two Hollywood movies, with Keiko starring as himself from his capture in Iceland to his captivity in Canadian and Mexican amusement parks to his airlift north (by United Parcel Service!) to a 2-million-gallon tank of seawater in a Newport, Oregon, aquarium. Nice people, terrific whale.

Vote for Me/Politics in America (10/28 and 10/29; 9 to 11 P.M.; Channel 13) spends time down on the Gingrich farm and with (among others)

Schreiber, author of *Light Years*, discusses her quest for a different life after the death of loved ones; Thomas Buckner talks about his upcoming concerts with his wife, Kamala Cesar. WOR, 710 AM.

Saturday Afternoon at the Opera—10/26 at 1: Wagner's *Das Liebesverbot*. With Hermann Prey, Wolfgang Fassler, Sabine Haas, Pamela Coburn, and the Choir of the Bavarian State Opera. Wolfgang Sawallish conducts. WQXR, 96.3 FM.

Sunday Night Opera House—10/27 at 8: The 21st Annual Tucker Music Foundation Opera Gala. Featuring June Anderson, Mirella Freni, Nicolai Ghiaurov, Sherril Milnes, Paul Plishka, and Ruth An Swenson. Julius Rudel conducts. WQXR, 96.3 FM.

Studs Terkel; media-consultant attack dogs; a gay candidate for San Francisco's City Council at the Castro Street Fair; and South Florida retirees. This is a sort of deep-pore-cleansing approach to our pimply political process, and oddly bracing in its discovery of idealism in spite of everything.

Radio Highlights

Symphony Hall—10/22: Beethoven's Symphony No. 8 in F, Opus 93, and Liszt's Piano Concerto No. 2 in A. 10/23: Lortzing's *Waffenschmidt*: Overture and Tchaikovsky's Symphony No. 4 in f, Opus 36. 10/24: Vivaldi's Two Mandolin Concerto in G, RV 532 and Mozart's Symphony No. 36 in C, K 425, Linz. 10/25: J. Strauss Jr.'s Emperor Waltz, Opus 437 and Bizet's Symphony in C. 10/28: Boccherini's Cello Concerto in G, G 480 and Hanson's Symphony No. 2, Opus 30, *Romantic*. 10/29: Weber's *Abu Hassan*: Overture and Dvorák's Symphony No. 9 in e, Opus 95, *From the New World*. 10/30: Warlock's Capriol Suite and Dvorák's Violin Concerto in a, Opus 53. Weeknights at 8. WQXR, 96.3 FM.

Frankenstein: Modern Prometheus—10/27 at 7:30 PM and 10/28 at 10 P.M.: A new radio adaptation of Mary Shelley's novel in time for Halloween. With Joseph Franchini, Craig Wichman, Clyde Baldo, Jodi Botelho, Robert Hess, Vito LaBella, Susan Muir, and John Prave. WBAI, 99.5 FM.

Casper Citron—10/26 at 10 PM: Michael Guillen, Ph.D., ABC-TV's award-winning science editor and professor of physics and math at Harvard, explains *Five Equations That Changed the World* in layman's terms; Paul Erdman, economist, talks about his latest book, *Tug of War: Today's Global Currency Crisis*; Le Anne

The Written Word

Roger Lewis—10/23 at 7:30: Looks at the genius and tragedy behind Peter Sellers's funny movies in his new biography, *The Life and Death of Peter Sellers*. Barnes & Noble Astor Place, 4 Astor Pl. (420-1322); free.

Edmund White and Samuel Delany—10/23 at 8: Contributors to Fall 1996 *Review of Contemporary Fiction*. Introduced by Patrick Merla. A Different Light, 151 W. 19th St. (989-4850); free.

Elise Paschen—10/23 at 7:30: Reads from her first book of poetry *Infidelities*. Barnes & Noble Union Square, 33 E. 17th St. (253-0810); free.

Nora Eisenberg and Henry Shapiro—10/27 at 7: Cornelia Street Cafe, 29 Cornelia St. (989-9318); free.

Barry Yourgrau and Patrick McGrath—10/27 at 7: KGB, 85 E. 4th St. (358-1935); free.

A.R. Ammons—10/28 at 8: Unterberg Poetry Center/92nd St. Y, 1395 Lexington Ave. (415-5760); \$10 non-members.

Elaine Breslaw—10/27 at 3: Author of *Tituba: Reluctant Witch of Salem* examines the life of the slave woman at the center of the notorious Salem witch trials. Barnes & Noble Union Square, 33 E. 17th St. (253-0810); free.

Amos Elon—10/29 at 6:30: Will read excerpts from his new book *Founder: A Portrait of the First Rothschild and His Time*. The Jewish Museum, 1109 Fifth Ave. (423-3224); \$10.

Lectures and Panels

Anne Roiphe—10/22 at 8:15: Personal perspectives on motherhood. 92nd Street Y, 1395 Lexington Ave. (996-1100); \$18.

After Zionism: Israel Between Ideology and Peace—10/22 at 6: Given by Israeli author and journalist Amos Elon. NYU's Tishman Auditorium, Vanderbilt Hall, 40 Washington Square So. (998-8877); free.

Early Irish King Tales: The Tragic Tale of Conaire the Great—10/23 at 6:30: With Thomas O'Cathasaigh. NYU's Glucksman Ireland House, 1 Washington Mews. \$5, all students with a valid I.D. free.

Is Love Good for the Jews? The Case of Jacob—10/24 at 8:30: With Leon Kass. Jewish Theological Seminary, 3080 Broadway, at 122nd St. (678-8996); \$12.

Mikhail Gorbachev—10/24 at 8: Former president of the Soviet Union. 92nd St. Y, 1395 Lexington Ave. (996-1100); \$18.

Glenn Ligon and Byron Kim—10/26 at 3: These artists discuss issues of ethnic identity within their work and in relation to contemporary art. The Brooklyn Museum, 200 Eastern Pkwy. (718-638-5000, ext. 330). Suggested contribution \$4, \$2 students, seniors \$1.50.

Faye Wattleton—10/27 at 8: Speaking on the diverse electorate of 1996. Alan Brinkley moderates. 92nd Street Y, 1395 Lexington Ave. (996-1100); \$18.

Wood Furnishings of Floating Forms—10/27 at 2: Chris Lehrecke will present the process behind these wood chairs, beds, tables, shelves, and pedestals that are designed with primitive influences and modern appeal. Troy, 138 Greene St., between Houston and Prince Sts. (941-4777); free.

Nathan Lane—10/27 at 8: 92nd Street Y, 92nd St. and Lexington Ave. (996-1100); \$18.

Mary Morris—10/28 at 6:30: Author of four novels, including *House Arrest*, two collections of short stories, and two travel memoirs, including *Nothing to Declare: Memoirs of a Woman Traveling Alone*. NYU, Main Building, 31 Washington Pl., Room 703 (998-7370); free.

Bladen's Poetic Affinity—10/28 at 7: With Bill Berkson, Anne Lauterbach, Raphael Rubinstein, and John Yau. Douglas Dreishpoon moderates. Sculpture Center, 167 E. 69th St. (879-3500); \$5 suggested contribution.

Andrew Sullivan—10/29 at 8:15: Speaking on the diverse electorate of 1996. Alan Brinkley moderates. 92nd Street Y, 92nd St. and Lexington Ave. (996-1100); \$18.

The State of American Democracy: The Barbara Jordan Lecture—10/29 at 6: With Elaine Jones. The New School, 66 W. 12th St. (229-5488); \$10.

The Contemporary Relevance of Corot—10/30 at 6:30: Painter Wolf Kahn is joined by Lennart Anderson and Raoul Middleman to share their thoughts on Corot's work. Reservations required. National Academy of Design, 1083 Fifth Ave. (369-4880); \$8, \$5 Academy friends and students.

Conservation Activist Dave Foreman—10/30 at 8: Director of the Wildlands Project. The Great Hall of the Cooper Union, 7 E. 7th St. (343-1776); \$8, \$5 students. Tickets purchased at the door will cost \$10.

Tours

Macabre Greenwich Village—10/27 at 1: The Halloween tour with ghosts, graveyards, hanging trees and murders. Meet at the Washington Square Arch at Fifth Avenue below 8th St. For more information, call Joyce Gold Tours at 242-5762; \$12.

Gramercy Park and the Gas House District—10/27 at 1:30: Visit the quiet corner of the city that still retains its nineteenth-century ambience. Meet at 14th Street and Union Square East (628-9517); \$15.

Online

Listings

"Sensor Pad" Creator—In honor of Breast Cancer Awareness month, Grant Wright, president of Inventive Products, chats live about this device designed to assist women in early detection of breast cancer. On Lifetime Online: 10/21 at 6 P.M. <http://www.lifetime.com>

Heltah Skeltah—SonicNet Music presents the super hip-hopsters Heltah Skeltah, talking about their new album *Nocturnal*. Out of the streets of Brooklyn, they are a part of the notorious "Boot Camp Clique." On Prodigy in the SonicNet Music area: 10/22 at 7:30 P.M.

Author of Race Rules—Michael Eric Dyson, author of *Race Rules*, *Between God and Gangsta Rap*, and *Making Malcolm* talks with Prodigy members about African-American youth and pop culture, the state of black leadership, and the myth of a color-blind society. On Prodigy in the Damali area: 10/22 at 8 P.M.

Melanie Mayron—Known from the Emmy-winning series *thirtysomething*, she's currently directing several episodes of the CBS cop show *Nash Bridges*. On Prodigy in the Spotlight area: 10/22 at 9 P.M.

bell hooks—The feminist social critic discusses the perils of growing up black in America. On CompuServe in the Conference Center: 10/22 at 10 P.M.

The Amazing Johnathan—Proclaimed by the press as "The Freddy Krueger of Come-

dy," he recently starred in his own half-hour special for Comedy Central. On Prodigy in the WiseAcres.Jokes area: 10/22 at 11 P.M.

"Astrologically Correct" Candidates—Based on their charts, who would you vote for this coming election? What about their running-mates... and the candidates' wives? Jacqueline Bigar, Prodigy's own syndicated astrology columnist, hosts noted astrologer Richard Nolle for some astrologically correct election predictions. On Prodigy in the Community Circle room: 10/23 at 10 P.M.

Creator of Space: 1999—Gerry Anderson, creator of cult TV shows like *Thunderbirds* and *Space: 1999*, discusses his life and amazing work. On CompuServe Conference Center: 10/24 at 3 P.M.



Happening Broadcast News

With some astonishingly visible and well-paid exceptions, radio people have noticed that their medium is not the hottest; CBS alum Peggy Noonan tells us that her colleagues referred to their quarters on the road as "Radio Shack." But radio is probably better for having been so long underrated, attracting people with very little hope of being profiled in the *New York Observer*. From October 28 through November 8, the Museum of Television & Radio celebrates drive time, baseball broadcasts, Pacifica (counterculture) Radio, and classic programs such as *The Shadow*. The second-annual radio festival includes seminars with producers and on-air talent, radio workshops for children, and a search for "lost" programs (those for which no tapes are known to exist). Call 621-6600.

Evander Holyfield—The former heavyweight boxing champ chats about his upcoming November 9 bout with Mike Tyson. On Prodigy: 10/24 at 10 P.M.

African-American Novelist—Tina McElroy Ansa discusses her new book. On CompuServe in the Conference Center: 10/24 at 10 P.M.

Campaign '96

The Voters Telecommunication Watch—An organization that tracks the voting records of federal legislators specifically on issues Netizens care about. <http://www.vtu.org>

ACLU—If you're a "card-carrying member" or just want to act like one, this site has an opinion on all the major issues of the day. <http://www.aclu.org>

The Heritage Foundation—The Website for this conservative think tank has a pamphlet entitled *Issues '96: The Candidate's Briefing Book*, which gives the conservative spin on the issues in this election year. <http://www.heritage.org>

Frontline: "The Choice '96"—This Website offers selections from over 500 research interviews, revealing clues to what kind of president each might be in the next four years. <http://www2.pbs.org/wgbh/pages/frontline>

The Sierra Club—The "tree huggers" site has a list of federal Congressional candidates and bills that it supports. Just print it out and carry it along to the ballot box. <http://www.sierraclub.org>

The League of Women Voters—This nonpartisan organization has a "Guide to the '96 Election" that includes a section surveying the issues and an article on how to help get out the vote in your area. <http://www.lwv.org/~lwvus>

Fidel '96—Sick of your options? This Website encourages the disaffected to write in the ultimate Washington outsider, Fidel Castro. Hey, he's willing to arm-wrestle Colin Powell—winner-take-all for the free world. <http://www.image-smith.com/imagesmith/fidel>

Sports

Halloween Moonlight Ride—10/25 at 10 P.M.: Join leisure-minded bikers for a ride through a quiet, uncrowded Central Park (with guides leading and bringing up the rear). Costumes are not required, but they are encouraged. Rain date is Saturday. Sponsored by *Time's Up!* (802-8222). Meet at Columbus Circle; free.

Brooklyn Biathlon—10/27 at 8 A.M. (awards ceremony, 10:45 A.M.): Who knew that Brooklyn has the "most exciting biathlon course in the country"? Maybe the 300 competitors are running and biking a total of almost 25 miles just for the views of Ms. Liberty and lower Manhattan. Sponsored by the New York Triathlon Club (914-247-0271). Prospect Park.

Raiders of the Lost Greenway—10/27 at 10 A.M.: A mountain bike (with a spare inner tube) is mandatory on this 25-mile ride, led by the Five Boro Bicycle Club. Wheel through areas that are long discarded or just not redeveloped (yet), along the broken edges of Manhattan Island. Meet at Grand Central Terminal (932-2300, ext. 360); free.

Manhattan Chess Club Women's Open House—10/29 from 6:30 to 9 P.M.: As a teenager, Susan Polgar was barred from entering most of the male competitions in her native Hungary. Today, the Queens resident is the reigning women's world chess champion. Polgar speaks about making it in a sport where only 9 percent of the players are women. 353 W. 46th St. (427-4692); reservations suggested. Free.

Halloween Hash—10/31 at 7 P.M.: Follow the pack and the flour markings; you'll need running shoes and a map of the East Village, plus spare change for a beer after your workout. The best costume wins a prize; walking the route is always an option. Meet at Washington Square Arch (427-4692); free.

Hockey—10/24: Devils vs. San Jose Sharks at 7:35 P.M., Continental Airlines Arena (Sportschannel); 10/30: Devils vs. Rangers at 7:35 P.M., Continental Airlines Arena (Sportschannel).

Stevens continued from page 131

knowledge its overpowering uniformity.

The uneasy relation of the personal to the impersonal—of the individual to the powerful, generalizing forces of modern politics and the mass media—is one of the great themes of the century. Johns's many versions of the American flag represent not a romantic assertion of the personal against the general but a kind of fraught suspension between the two. This describes the mental space in which we live better than any realistic depiction of the world could.

Invariably, Johns insists upon the private touch, even as he portrays images that are abstract. He brushes, smudges, caresses: This most cerebral of artists always carries his thoughts in his hand. John Cage said, "The paint is applied so sensually that there is the danger of falling in love." Like the boundary between the private and the public, Johns's emphasis on the hand is fraught with social tension—and speaks to a deep unease in modern culture. We are losing the sensation of the individual hand; forgetting the joy of the artisan; missing what it means to work our bodies in the way they were designed to work. (The proliferation of gyms is a comic substitute.)

One of Johns's recurring images is of body parts—a symbol of the alienation of the physical from wholeness. In *Target With Plaster Casts*, where he placed pieces of the human body in compartments above a bull's-eye, the point was especially clear.

Johns is legendary for his ambiguity, teasing apart certainty by repeatedly examining and reexamining an idea, object, or image from all sides. One way he does this is to treat an image—such as the flag—in many different media; in the exhibit, Varnedoe has rightly mixed the paintings, prints, and drawings, in order to convey this constant recasting. It would be a mistake, though, to say that Johns merely subverts or attacks certainty. He also *loves* the certain, the confident, the singular. What else but a seduction is his constant unwrapping, melting, peeking? You can sense Johns's passion for the definite in the air of melancholy regret that suffuses his seductive manner. He never fails to upend certainty, yet he does not take the same kind of joy that Cage or Marcel Duchamp did in the multiplying—and ravishing—of meaning. There is a kind of weariness and labor in his excitements, as elaboration follows upon elaboration. In his later work, he becomes enamored with the greatest certainty of all, death.

The preoccupation with certainty and its loss again evokes with particular force the American experience of the past half-century. There is such a sense of "after" in

his art, of beginning where others end. There is even an after in his own *oeuvre*, for after his great initial run of flags, targets, alphabets, and maps, his work loses some of its public import. It becomes more purely private. He brings together emblems of memory, optical illusions, references to art history.

This is a musing, dreamy art, which seeks always to capture the visceral excitement of the fleeting insight and passing connection between things. In his large paintings—from *According to What* (1964) to his latest, dream-suffused *Untitled* (1992–95)—there is often something distended in the scale. The ideas seem to dominate the hand, becoming too diagrammatic. But I like them, all the same, for they honor memory, complexity, and change. Johns saves the things our culture wants to throw away. He is a keeper of fragments who gives nothing up.

CRITICS OFTEN CALL **Lucian Freud** a "REALIST." The quaint old word cannot begin to convey the furious concentration of his latest work. In Freud's paintings, the facts may speak for themselves, but they also speak for a coldly raging eye, an eye of devouring intensity, which seems driven to master, without a blink, whatever can be seen. Freud stares so hard at reality that it sometimes seems he wants to break its will, the way the glass shatters when the voice of the opera singer reaches a certain pitch.

The Acquavella Galleries are now showing a collection of work the English artist has created since his retrospective at the Metropolitan Museum of Art three years ago (through November 16). At the same time, Random House is publishing a sumptuous volume of 290 reproductions of Freud's art, ranging from a childhood drawing of chimneys to a nude completed in 1996. Freud's power greatly depends upon the way he works the paint surface. In this book, extraordinary care has been taken with the reproductions, which are remarkably true.

Among the pictures at Acquavella, the portraits of an obese naked woman—a monumental jellyball—will excite the most comment. Fat offends elegance; and Freud is nothing if not an elegant painter. He loves truth more than elegance, however: The collision between the two values gives these pictures an unforgettable power. In his late work, Freud, who is now 73, creates frighteningly unstable spaces for his figures. Yet he also makes something solid of the flesh. He seems to carve his subjects from living stone; their skin peels like plaster; love and hatred for the body seem indistinguishable. Has there been a painter since Rubens so obsessed by human clay?

for
information
call

NEW YORK

For the latest on restaurant
trends, nightspots, Broadway
shows, concerts, sporting
events, and more, turn to
NEW YORK's Information
Services Department.

To get information about any
articles or reviews that have
appeared in NEW YORK, just
call 212-880-0755.

Rediscover the world's
greatest city by calling
the Information Services
Department, Monday-Friday,
10:30 A.M. to 4:00 P.M.

Children's Events

"Great Pumpkin Sail"—Bring carved pumpkins—under ten pounds—to float on the Harlem Meer. Jack-o'-lantern check-in at 3:30. Lakeside costume parade from 4:30 to 6. 10/27. 110th St. and Fifth Ave. entrance to **CENTRAL PARK** (860-1370). ●●

"Madison Scare Garden"—The Garden transforms to an enormous walk-through "scream park"—considered probably too scary for most kids under 7 by the organizers. Through 10/27. 2 Penn Plaza (307-7171); \$16.95. ●

Masked Museum—Once kids have had their fill of dungeons and creepy laboratories at **THE CHILDREN'S MUSEUM OF MANHATTAN**, they can finger-paint pumpkins, interview a vampire (on CMOM-TV), or compose haunting music. Continuous costume-making is for kids 5 and up. 10/26 through 10/31. Call for hours. 212 W. 83rd St. (721-1223); admission \$5, \$2.50 seniors and children.

Autumnal Panic—Ralph Lee's unsweetened wizards, phantoms, ghosts, and goblins meander larger-than-life through the fall foliage. 10/27 from 2 to 4. **THE NEW YORK BOTANIC GARDEN**, 200th St. and Southern Blvd., Bronx (718-817-8700); admission is \$4, \$1 seniors and students; \$1 additional to view the parade. ●

Zoo Batty—Local zoos show their scary side this weekend: Meet a live tarantula in the **CENTRAL PARK WILDLIFE CENTER** (Fifth Ave. and 64th St.; 861-6030). Help make a mural in the haunted barn at the **QUEENS WILDLIFE CENTER** (53-51 111th St. in Flushing Meadows Corona Park; 718-271-1500). Meet snakes and spiders and toads at the **PROSPECT PARK WILDLIFE CENTER** (450 Flatbush Ave.; 718-399-7339). 10/26 and 10/27. Admission and hours vary. ●

No Strings Attached—*The Crown of Destiny*, by Montreal's award-winning Théâtre Sans Fil, is staged with puppets up to twelve feet tall. Through 10/27; Thurs. and Fri. at 7, Sat. at 2 and 7, Sun. at 3. **THE NEW VICTORY THEATER**, 209 W. 42nd St. (239-6200); tickets are \$10, \$20, and \$25. ●

Onstage—**NEW YORK YOUTH THEATER's** *The Sick Boy*, about a bunch of kids who are warned not to go trick-or-treating at a sick boy's house, draws inspiration from Ryan White's true story. 10/31 through 12/8. Thurs., Fri. at 7, Sat. at 2 and 7, and Suns. at 3, with an additional matinee 11/29 at 2. 422 W. 57th St. (315-1737); \$5 to \$10.

Scary Prospects—Coffins open and severed limbs block the path at **PROSPECT PARK's** annual Haunted Walk and Halloween Festival. Afterward: jugglers, stilt-walkers, hot cider, and candy. Follow signs from 9th St. or 16th St. and Prospect Park West or Lincoln Rd. Parking is available at Wollman Rink. 10/26 from noon to 3 (718-969-8999). ●●

Toil and Trouble—The ghosts of Banquo and Hamlet, Lady Macbeth and King Lear, collide in "William Shakespeare's Haunted House." The too-frightening-for-under-5s fun-house performance is 10/29 at 7 and 9, 10/30-11/2 at 7, 9, and 10:30 at the **CLEMENTE SOTO VELEZ CULTURAL AND EDUCATIONAL CENTER**, 107 Suffolk St., bet. Delancey and Irvington Sts. (388-7265); admission is \$10, \$5 children.

Exhibitionism—A Halloween party where kids can model their costumes on a runway. Check out the "Scaasi: The Joy of Dressing Up" exhibit to live country music. 10/26 from noon to 4. **THE NEW-YORK HISTORICAL SOCIETY**, 2 W. 77th St. (873-3400); admission is \$5, \$3 seniors and students. ●

Confectionary Creations—Kids 6 and up build chocolate houses and embellish them with candy witches, bats, and ghosts. 10/26 at 10. **THE CRAFT STUDIO**, 1657 Third Ave., bet. 92nd and 93rd Sts. (831-6626); \$30. ●

Big Apple Circus—Our homegrown circus—where no seat is farther than 50 feet from the elephants—debuts "The Medicine Show," a small-town 1890s folly. Performances 10/24 to 1/12/97 are under the big top at Lincoln Center's **DAM-ROSCH PARK** (268-0055); \$10 to \$49.

Ground Rules:

- = free
- = now or never (one-shot deal or final week)

Tobias continued from page 130

outs: Francesco Nappa, a smoldering post-modern prince, and Chris Roelandt, who projects the idea of a life going on behind the body's façade.

Beth Coiner, WHO SHARED THE FIRST OF THIS season's "Split Stream" programs at DTW, is decidedly an original talent. I was struck by a solo she contributed to a mixed-bag concert last year and even more impressed by the two pieces she showed this time out—a duet in which she danced and a trio in which she left the dancing to others. I wonder, though, whether she'll eventually be able—like Martha Graham and Trisha Brown—to expand a narrow, idiosyncratic gift into a repertoire that interests more than a few hundred people. The odds are against it: The flair, though genuine, may remain modest in compass. Our society's fragile support for the arts may weaken further, closing more of opportunity's doors. The will to go on may flag. (Stubborn determination is a significant part of an artist's makeup, as Graham's history shows.) Still, Coiner's blend of invention and conviction comes along so infrequently, one can't help hoping she'll persevere.

As for present evidence, the duet, *Green Girl*, pits Coiner against Jennifer A. Phillips. Coiner, with her blunt face and build and profound awkwardness, looks born to be the odd girl out, while Phillips, with her exquisitely proportioned body and pert face, was designed by the gods to be the most popular girl in town. Phillips plays (subtly, as the dance is half abstract) the cruel minx; Coiner is her victim, oddly assured in her erratic, often frenetic movements, and at the same time seemingly deprived of full human intelligence, though not of the ability to feel emotional pain. A ploy of Phillips's character is to shadow and imitate the peculiar moves of Coiner's; the irony in the performance lies in the fact that on Phillips, the staccato start-stop rhythms and the inarticulate bursts of physical fury all look learned, while on Coiner they seem to emanate from the center of her being, the true voice of a thwarted soul.

Coiner's *Third Wheel* is a real step forward, since the choreographer does not rely here on her own perfect performance of her strange vocabulary. A trio for two ostensibly all-American types, the macho cowboy and the shambling brain-in-a-baseball-cap (Craig Peterson and James Taylor, respectively), and a sweet, lively prom queen (Phillips again), the piece evokes the difficulties of today's young romantics: fear of commitment, uncertainty as to gender orientation, plain old loneliness. The dance is physically striking, touching, and gently funny. Humor is a tough job for a choreographer, but Coiner has managed it—and designed the spiffy costumes to boot. ■

kids

Devil Dogs...Teen Angels

Happening Central Casting

Flamboyant parks commissioner Henry Stern is staging the first-ever Great Halloween Party in Central Park with his customary aplomb. To render our shared backyard spooky—which is not to say scary—thousands of pumpkins are to be trucked in, hot-air balloons sent aloft, and squads of cute kids systematically transformed into bloodsucking vampires or worse.

Saturday, October 26; events begin at noon and run until 6—unless otherwise noted below. Registration for contests is at the band shell. For further information, call 382-2141.

1 Belvedere Castle (mid-park at 79th Street): The Gothic castle—haunted for the occasion—hosts a performance by Vit Horejs's antique marionettes at 1, followed by hat-making workshops and eerie storytelling until 4.

2 Hans C. Andersen statue: Nerve-rattling legends told by Laura Simms and others.

3 Rumsey Playfield: Harry Houdini Tribute Magic Show begins at noon. Dress-a-Pet contest starts at 1:45. Sesame Street games led by Elmo kick off at 1 and 4.

4 Frisbee Hill turns into a field of scarecrows, haystacks, and pumpkins, with ongoing pumpkin giveaways, carving demos, and leaf pressing.

5 Mall to Rumsey Playfield: Costume procession (pets invited!) at 1:15.

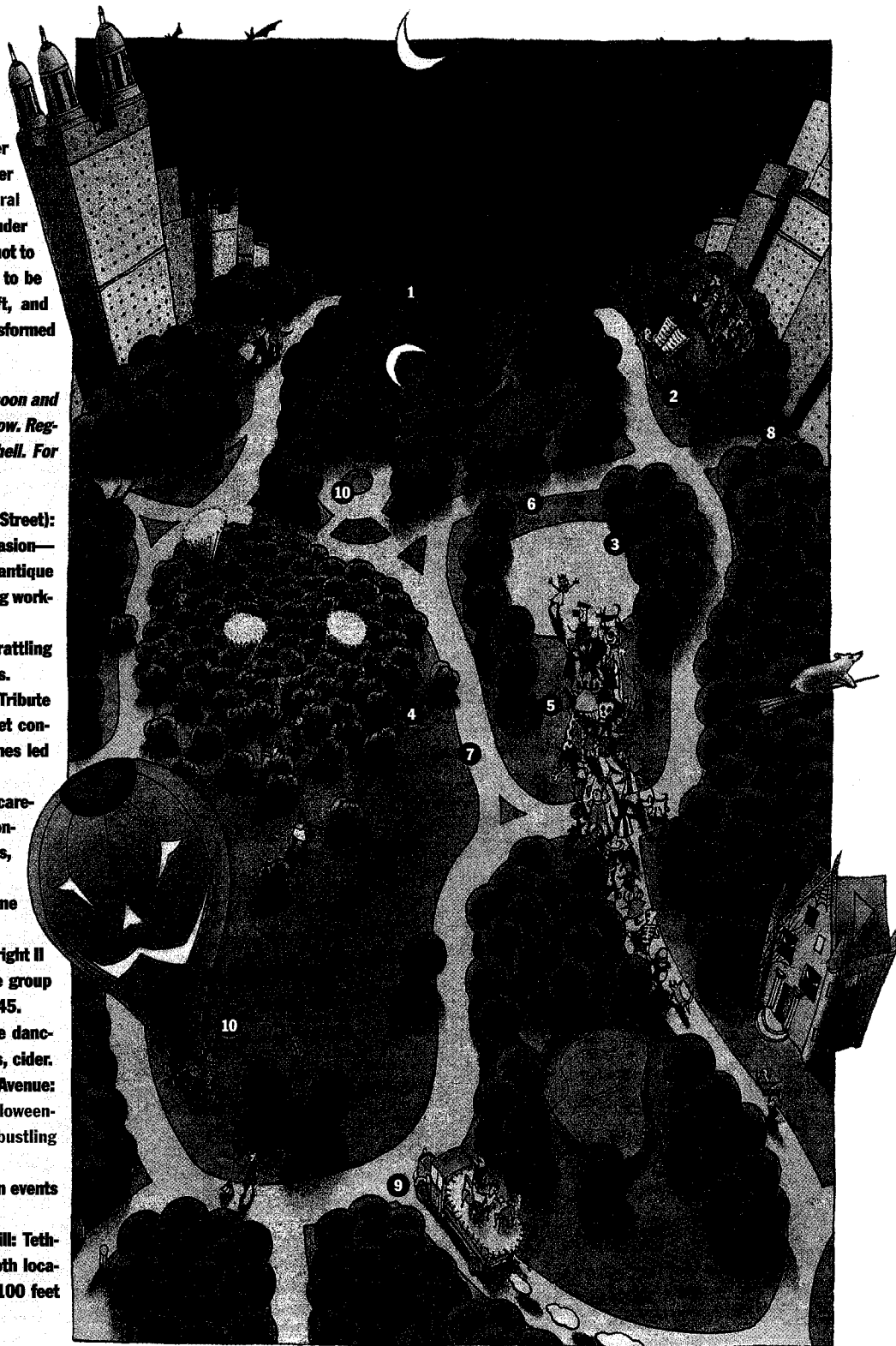
6 Band shell: The skating expo Skatefright II starts at 2:30; skating contests by age group at 2:45; contest for best costume at 3:45.

7 Dead Road: Frenetic freestyle skate dancing and a Greenmarket of cheese, fruits, cider.

8 Entrance at 72nd Street and Fifth Avenue: A fleet of F.I.T. students conducts Halloween-costume makeovers in a cheerfully bustling yuck-filled tent.

9 Continuous hayride shuttle between events in Mall vicinity.

10 Heckscher Ball Field and Cherry Hill: Tethered hot-air balloons touch down at both locations, taking intrepid leaf peepers up 100 feet (weather permitting).



GREAT FOOD

the Wine Experience
WITHOUT THE ALCOHOL

ARIEL

World's Best Premium Wines Without Alcohol

For the retailer nearest you or to order direct, CALL 800/456-9472
Ariel Vineyards, Napa California

Screwpull® Lever Model
THE FINEST CORKSCREW IN THE WORLD



Foilcutter & Gift Box Included

One quick flip of the wrist!

Easily removes cork in seconds!

Patented Teflon® coated screw

Quickly extracts

Only \$139.99
Free Shipping USA

1.800.881.5588

Phone Orders Only for This Special Offer
S&S Distribution

CHEZ LAURENCE
PÂTISSERIE - BISTRO

"Delightful dinner menu...skillfully prepared."
Eric Asimov - N.Y. Times

212-683-0284

245 MADISON AVE., CR. 38TH ST. • NEW YORK

Lioni Famous FRESH MOZZARELLA

BROOKLYN, NEW YORK

Made Fresh Daily - Guaranteed to arrive fresh & perfect!

Lioni Famous Mozzarella Gifts
Build Better Business Relationships!

ORDER FOR YOURSELF NOW! or call for FREE Color Catalog

1-800-86-LIONI - 24 hrs. a day

ON LINE ORDERING - [HTTP://WWW.LIONI.COM](http://WWW.LIONI.COM)

OR ESTABLISH A CORPORATE ACCOUNT

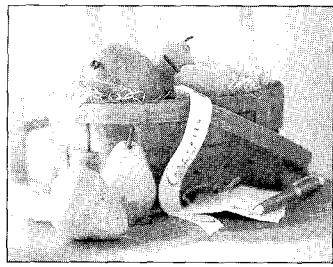
INTRODUCTORY OFFER!
3 - 1lb fresh mozzarella
ex virgin olive oil - balsamic vinegar
\$29.95 Delivered!

1996 WORLD CLASS WINNER

2135 Broadway
NYC · NY 10023
At 75th Street

<http://www.Citarella.com>

CALL FOR CATALOG



Citarella
FINE FOODS AND GIFT BASKETS CATALOG

IN NYC:
212-874-0383

OUT OF NYC:
800-588-0383

FAX:
212-595-3738

**COME TO ITALY
FOR THE HOLIDAYS!**

*You are cordially invited to
discover the Flavors,
Aromas and Tastes of
Genuine Traditional,
Italian Cuisine - prepared
right before your eyes.*

AGATA & VALENTINA

Fine Food and Good Ideas

1505 First Avenue
New York, NY 10021
(212) 452-0690

**The world's finest
gift ideas always travel well**

The finer things in life matter to you. That's why you'd only select a gift that displays two qualities; taste and originality. This unique gift features a rare vintage wine to match the year of birth of the recipient (complete with vintage report) and an original copy of The London Times from the exact day. All presented in a luxurious gold-tooled leather-finish presentation case with a personal message on a brass plaque.

To order by worldwide courier contact
The Antique Wine Company of Great Britain
Tel +44 1827 830707 Fax +44 1827 830539
Fax/Phone Toll Free 1 800 827 7153 From USA

Karen James Ltd.

Elegant Gift
& Gourmet Food Baskets

"Give The Gift They'll Remember"

1-800-870-2969

PECANS
"plain & fancy"
other Nuts
and
Fruits too



Treat yourself, your family, your friends to the tastiest assortment of orchard-fresh nuts and fruits. Pecans, Natural or Toasted/Salted are our specialty. Also Cashews, Almonds, Walnuts and lots more. Your friends will love our beautiful Gift Boxes; you'll appreciate our money-saving Home Boxes. And every box is fully guaranteed. If you aren't happy, we aren't.

FREE! 48 PAGE CATALOG
Phone: 1-800-999-2488
FAX: 1-912-432-1358

Write: JANE AND HARRY WILSON
Sunnyland Farms, Inc. #905
P.O. Box 8200 Albany, GA 31706

Great Parties



KAREN LEE COOKING CLASSES & CATERING

"Imaginative and vibrant blend of Asian and American tastes and techniques." *_NYTimes*

"Sophisticated and elegant. . . Fabulous food from a complete pro." *_Zagat*

212-787-2227

Remember Last Year's Party? We didn't think so.



Besides being the best venue in New York for comedy, CAROLINES is also the premiere choice for your Holiday Celebration. For unforgettable events from 50 to 500 call Carolines.

CAROLINES

BROADWAY & 49TH • NYC
CONTACT: SUSAN KING • 212-956-0101



HACKERS HITTERS & HOOPS

123 W 18th St. NYC

Take a break from the same ol' Holiday Party... and turn it into a Championship Event!

New York's Only Interactive SPORTS PALACE

Dozens of games, great fun, food, music and a full bar

For information, Call
Jeffrey Saporta
212-929-7482



ANTONY J. BALLARD & Co.
CATERER OF
SPECIAL EVENTS

Many Fabulous Locations:

MANHATTAN WESTCHESTER
212-447-9810 914-669-8089

A Division of HSC Hospitality, Inc.

IT'S YOUR WEDDING...

*Make It Delightfully Different,
Outrageously Romantic.*

ROYAL PRINCESS & EXCALIBUR



Comfortable accommodations for 75 to 300 guests. Superb cuisine prepared fresh on-board by our world class chefs. Bridal consultants & licensed wedding coordinators available on site.

Sailing From NY, NJ, CT, Bklyn, Queens, LI and Westchester

VIP YACHT CRUISES, Inc.

212-524-9454 718-934-1014

"Best Steaks, Prime Ribs of Beef, Pasta & Seafood in NY!"

OPEN
7 DAYS

★Parties
Budgeted,
10-160

★4 Unique
Dining
Rooms

*"A Perfect
Party Place!"*
★★★★★

★Broadway
Theatre Dist.

CALL HAL KANTER, PARTY MGR

BROADWAY JOE STEAKHOUSE

315 W. 46th St. (Bet. 8th & 9th Aves) ★ (212) 246-6513

JARAF
7.....2.....0
SECOND AVE
212 696 1654

An American Bistro

Rent our elegant rustic dining room for your special occasion. 25-60 people.

"A must try for original fresh food and cordial service"...
Zagat

A Landmark Hotel For Your Landmark Event

For 94 years, The Algonquin has hosted some of New York's most memorable parties. Use our talented planners to help create *your* perfect party—whether for 25 or 110. Celebrate "Algonquin Style" in our elegant one-party-only banquet facility or the beautiful Rose Room, home of the famed Algonquin Round Table.

Contact: Jacqueline Quidort, Banquet Coordinator,
(212)840-6800, Ext. 106.

THE
Algonquin
HOTEL

59 West 44th Street, New York, NY 10036

PLANNING A PARTY?

7 private dining rooms, 6 to 80 people. Spacious & relaxing cocktail lounge. Facilities for Weddings and Corporate Parties to 250

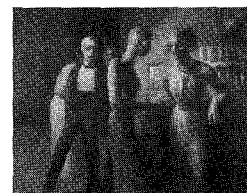
**Authentic Hunan Cuisine
& other regional Chinese dishes.**

JIMMY SUNG'S
RESTAURANT

PARK FREE for 4 HOURS (after 5 pm)

219 EAST 44TH ST. (Bet. 2nd & 3rd Aves.)

RES: 212 682-5678



Opaline

Restaurant • Lounge • Bar
Special Events to 400

85 Ave A

For reservations and information
212.475.5050

Great



Parties

**FABULOUS PARTY AND
SCREENING ROOM SPACE
AVAILABLE
NEW YORK FILM ACADEMY
Park Av. x 17th Street 212-674-4300**

*There are 6,478 bands in
New York City...*

*The Plaza
recommends only one:*

**STEVEN
SCOTT**

MUSIC AND ENTERTAINMENT
established 1958
(212)757-3299

**Dining & Dancing
In Liberty's Shadow**



**Corporate • Luncheons
Dinner Parties • Meetings
Special Occasions**



**DOVE
YACHT CHARTERS**

(212) 594-1561 (201) 482-1991

DANGERFIELD'S
Celebrating our 27th Anniversary
• Comedy 7 Nights •
Plan your party with us and
get respect!
212-593-0399

SAMBA NOVO
!!! SAMBA & CALYPSO !!!
EXPERIENCE NEW YORK'S TOP BANDS
COLORFUL COSTUMES, BEAUTIFUL DANCERS AND
THE MOST INFECTIOUS DANCE MUSIC
(CALL 718-965-1765
MAKE YOUR HOLIDAY PARTY SIZZLE!)

**M.K.
Restaurant**
CATERING SINCE 1979
Corporate
& Private
On & Off
Premises
629-0744
440 Ninth Avenue
btwn 34th & 35th Sts.
(2 blocks from Madison
Square & Javits Center)

**classical
flute and guitar
music
weddings corporate parties special events**
7 1 8 6 4 3 4 6 0 8



WEBSTER HALL

*The State-of-the-Art
Entertainment Venue*

Clients:

A.M.f.A.R.
Amblin Entertainment
American Express
Atlantic Records
A.W.N.Y Awards
Big Sisters
Bronfman Bar Mitzvah
Christian Dior
Conde Nast
D.I.F.F.A.
Grammy Awards
HBO
Harper Collins
Internet Awards
Kidder-Peabody
Literacy Volunteers
Lou Reed
Ralph Lauren/Polo
Madonna
Mick Jagger
Miramax
Morgan Stanley
MTV
President Clinton
Ray Charles Orchestra
The March of Dimes
The Neville Brothers
The Wooster Group
Time, Inc.
Vibe Magazine Launch
Worth Magazine

*"Webster Hall was everything we'd hoped...
spacious and spectacular... It was our best
holiday party ever." -Revlon*

From 100 to 2500
40,000 Square Feet
A LANDMARK LOCATION
Holiday Menu and Full Catering Services Available

inquiries: Martin
212-353-1600
**125 East Eleventh Street
Greenwich Village**



LIGHTS CAMERA ACTION

**Music, Entertainment, Party Planning, Site Selection, and
Celebrity Bookings**

**SHARON
KLEIN
PRODUCTIONS**

**CHARLES
RAPP
ENTERPRISES**

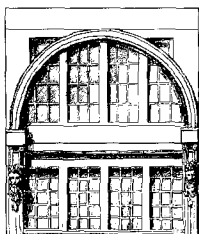
1650 Broadway, Suite 1410, N.Y., N.Y. 10019 • 212-247-6646 • 212-541-4700

Great Parties



CARRIAGE HOUSE

Unique 3D
Victorian
Winter
Village



"Most
Memorable
Holiday
Party in
NY"

Full Packages Available
399-0944

METROPOLITAN PAVILION

SPACE, LOCATION, CHOICE

2 UNIQUE SPACES INTEGRATED OR NOT

- 10,000+ SQ. FT. • STREET-LEVEL
- 16FT. CEILINGS • OAK FLOORS
- 4,000+ SQ. FT., 4TH FLOOR SPACE
FULLY DECORATED/CARPETED
- PERFECT FOR ALL OCCASIONS
- ADJACENT PARKING AVAILABLE
- HEART OF THE CHELSEA SHOPPING
DISTRICT • CALL FOR PHOTOS

CONTACT: KEN RUBY

110 W. 19TH STREET, NEW YORK, N.Y. 10011

TEL 212.463.0200 FAX 212.463.0946

Club EXPO

RENOVATED THEATRE
PROVIDES IDEAL BACKDROP
FOR ALL AFFAIRS...

Black Tie to Blue Jeans,
EXPO

can host every event with
Elegant Style or Funky Charm.

BOOK YOUR HOLIDAY EVENT NOW!

High Quality DJs, A Polished Staff and
Versatile Event Planner can make any
affair into a Production For the Stage.

**EXPO • 124 WEST 43rd ST.
NYC • 212.819.0377**



Welcoming you to our home
for the holidays...

Specializing in corporate & private
parties for up to 250 guests.

"Sexy elegance, an excellent place
for a hip event" *Agenda Magazine*

Contact Vincent
(212) 570-5704

TAR BAR • 1412 First Ave (Btwn 74th & 75th)

EAST SIDE *Billiard* CLUB

THE BEST PARTY SPACE IN NYC!

- 1 5,000 sq ft Unique, Upscale Space
- 2 Private & Corporate Parties
- 3 Catering Available for 10-250

OPEN TO THE PUBLIC ALL YEAR

RECENT CLIENTS INCLUDE:

- CITICORP
- LIZ CLAIBORNE
- MERRILL LYNCH
- MORGAN STANLEY
- AMERICAN CANCER SOCIETY
- SHERMAN & STERLING
- LEHMAN BROTHERS
- MOUNT SINAI

212-831-POOL

163 E 86th St. (Bet Lex & 3rd)



A TIME TO PARTY...

INTERNATIONAL SPECIAL EVENTS SOCIETY
BOARD OF DIRECTORS

Expressly Designed

Holiday Parties & Corporate Events

Theme Decor For Office or Building

Holiday Greeting Cards

Corporate Gifts

Music & Catering

Invitations

162 Fifth Avenue
Suite 1014

(212) 367-9818



TASTEFULLY DONE

SPECIAL EVENTS
CATERING AND LOCATIONS

Jeanne Griffiths

212 • 280 • 6830

FAX 212 • 280 • 0002

HOLIDAY & CORPORATE PARTIES

Montebello
Ristorante Italiano
PRIVATE ROOM AVAILABLE
212 753-1447

120 East 56th St., (bet. Park & Lex.)

MI NIDITO MEXICAN CANTINA



PERSONALIZED CATERING for 15-150!
NY's FRESHEST & BEST MEXICAN FOOD.

25 FLAVORS OF MARGARITAS.

FULL VEGETARIAN MENU AVAILABLE.

SUN-WED 11:30AM-12AM. THURS-SAT 11:30-1AM.

SAT & SUN BRUNCH Noon-4:30PM

212-265-0022

852 Eighth Avenue & 51st St., NYC

1240 Lexington, (btwn 83rd & 84th)
(EAT IN OR CARRY OUT ONLY)

ALL MAJOR CREDIT CARDS ACCEPTED

The next **Great Parties** section
will appear in December 2's
CHRISTMAS GIFTS issue!
Call Denise Sisto at 212-545-3682
for more information.

Boats and Yachts

YACHTS FOR ALL SEASONS

Parties planned with your needs in mind.
No event too large or too small.
Corporate & private. 212-534-6380

PRESTIGE YACHT CHARTERS

Planning Unique Events Aboard Luxury Yachts
Call 7 Days: 914-968-3220 or 212-717-0300

THE MAJESTIC

Elegant, exclusive events. Luxurious, private yacht surroundings. At World Financial Center, NYC. 212-786-1225

YACHT OWNERS ASSOC. of NY, Inc.

Over 400 Owners • CHARTER DIRECT
All Boats/Info - 7 days a wk: 212-736-1010

DOVE YACHT CHARTERS

M/Y Jabiru M/Y Jacana
Personalized, Luxurious Yacht Charters.
Intimate dinners for two -
to your largest corporate events.
NYC 212-594-1561 NJ 201-482-1991
See our large ad in "Great Parties"!

600-PASSENGER SHOWBOAT

Your Corporate Party aboard
THE QUEEN OF HEARTS
NY's Largest Floating Dance Floor.
Champagne, Egg Nog, Open Bar, Dinner,
DJ, Dancing, w/NY Skyline as your
backdrop. Book Direct: (212) 289-8506

130' M/Y AMBERJACK V

Superb Catering for 50-150p. Luxurious Private Suite avail. 3-4 hr Cruises. Corp/Social/Holiday. Book Direct! 718-646-7753

MYSTIQUE

Classic Weddings & Private Parties
MYC, Inc., Wall St., NYC. 212-856-9446

CORP & PVT PARTIES & WEDDINGS

135' Classic DIPLOMAT
100' Contemporary CELEBRITY
See us at Pier 84 at W43rd St.
Leisure Yacht Charters (212) 594-9555

"Cloud Nine" - Simply The Best—Private
Luxury Yacht Charters. 212-248-3800

FOR THE MOST ELEGANT, DISTINGUISHED "SPECIAL EVENTS AFLOAT"

on New York's Rivers and in All Nearby Areas,
we offer the finest luxury yachts for charter for fully catered
PRIVATE BUSINESS and SOCIAL EVENTS OF ANY TYPE.
Fully-heated luxury yachts available all year for parties from 2 to several hundred guests
IDEAL FOR CHRISTMAS & WINTER PARTIES
Prompt Personal Service, Immediate All-Inclusive Price Quotations
CHELSEA PIERS YACHTS (formerly NORTH COVE YACHTS) (212) 645-6626

New York Kids

CHILDREN'S CLOTHING

KOH'S KIDS—Tribeca - Battery Park.
Sophisticated/unique clothing. 212-791-6915

GROOVY KIDS—October Super Sale!
Entire store 25% off! Snowsuits, Polartec,
coats! (5th St. & Avenue A.) 212-505-7424

To get information or to advertise in
New York Magazine's
NEW YORK KIDS section,
please call Debbie Horowitz
at: 212-545-3683
or fax: 212-779-2449

ENTERTAINMENT

DR. BLOOD!

A really funny, gross Magic Show...
& more. Scary! Ages 7+. 212-645-1299

Gandalf, Recommended By NY Magazine
Puppets, Magic, Unicycle, Wizard-Clown
718-465-8511 / 201-567-5044 / 516-295-5108

COMEDY VENTRILOQ'ST

Appeared w/Seinfeld! All ages. 718-252-1876

HOLLYWOOD POP!

Priv/Corp Extravaganzas • Circus • Magic
Dancers • Costumed Characters • Mimes
Carnival • Mysteries • Variety Performers
Casino • Decor & More! 212-777-2238

Magical David™ The Musical Magician
Hilarious, Amazing & Enchanting.
Ages 3 & Up. 212-799-1290

Madeleine, Award-Winning Magician!
And TV Clown! Ages 1-103! 212-475-7785

Holiday Parties Corporate/Private
Santas Workshop, Elves, Carolers, 100's of
Costume Characters, Ornament Making, Giant
Dreidel Game, Extensive Decor, Rudolph,
Snowmen, Santa Claus & Complete Event Planning.
The New York Fun Factory • 800-FUN-4481

Starmite Puppets—Lion K, Aladdin,
Quasi, Barbie, Sesame, Dinosaurs, Pooh,
P Rangers, Face Paint, Balloons 473-3409

ENTERTAINMENT/TEEN & PRE-TEEN

BAR/BAT MITZVAH

\$3,500 PARTY PACKAGE
DEZERLAND/FUN CITY
(Check our large ad under Party Space.)

GIFTS

CONGRATULATIONS!

Shop Our NY Kids/Infant Boutique
Estab. source for fine clothing, gift pkgs/
baskets... Will coordinate that special gift.
Wrapped and shipped anywhere.
DOTS & DASHES 800-830-9335

FAMILY VACATIONS

ROCKING HORSE RESORT RANCH

Skiing, horseback riding, entertainment, kids
camp, indoor pool, gym/sauna, lodging &
meals. Special rates December 22-27. 90 miles
north of NYC. Rocking Horse Ranch, Highland, NY
(800) 647-2624

MODELS

Non-Professional Model Search:
Sahara Club campaign shooting in Dec.
Girls, sizes 3T, 4/5, 10/12 ONLY.
Boys, sizes 3T, 6, 10/12 ONLY.
Send photo+info by Nov 22: **Sahara Club**
551 Madison Ave., NYC 10022. No calls.

PARTY SPACE

Upper East Side Billiard Club—Best
party space for kids! 10-200. 212-831-7665

TENNESSEE MOUNTAIN KIDS

Bring the posse to Soho's corral. Kids' menu,
goody bags, party space. 143 Spring St.
212-431-3993

Party Palace—Video/pinball/arcade/5-15.
Play space/rides/balls/bounce/1-8. 935-9577

KIDMAZEUM—Upper East Side
Entertainment Center. Unique party space
for kids and adults. Call: 212-327-4800

PHOTOGRAPHERS

Modeling Headshots & Composites
Portfolios by experienced professional.
For free consultation, call 371-2599

**NEW YORK
KIDS**

CALL DEBBIE AT: 212-545-3683

NEW YORK Strictly Personals

and **MARTINI'S** present

Martini Madness

Where young professionals
(20s & 30s) meet, mingle
and sip martinis...

The evening includes:

Delicious buffet.
Martini sampling.
**Coupon for 25% off a Strictly
Personals ad.**

Free CDs for every guest!

Annie Lennox, Robert Miles,
RCA Records Alternative Sampler

Martini's Restaurant:

810 Seventh Ave. (at 53rd St.)
Tuesday, October 29, 6-9 pm

Must pre-register to attend: First 150 Men
First 150 Women

To reserve your space, please mail a check for **\$25** to:
NEW YORK MAGAZINE PARTY

2 Park Avenue, 11th Floor • New York, NY 10016

FOR MORE INFO., PLEASE CALL 212-545-3676

Tickets will be mailed to you and a list will be at the door.

**ABSOLUTELY NO TICKETS WILL BE SOLD AT
THE DOOR - SO REGISTER TODAY!!**

Holiday Entertaining

CARICATURES

Leading Caricaturist—Enliven your business or private party. 212-873-1695

Dazzlingly Realistic Caricatures!—By Peter Selgin. Color Brochure. 212-662-8097

Top Artist—Colorful, Witty. Fun on Paper, T-shirts. 516-767-4201

You Deserve The Best—Scintillating, fun & accurate likeness. 212-532-1142

Caricatures—Will make your party great! Available for all parties. 718-768-7407

Herman—"Party Artist Par Excellence" & unique portraits via mail. 914-357-3318

Caricatures By Dale Gladstone—Laughs Guaranteed! Unparalleled. 718-782-2250

Caricatures & Face Readings—By Sherry Lane, since 1968. Corp/Private. 212-675-6224

ENTERTAINMENT

ALWAYS ENTERTAINING Elegant Entertainment

FABULOUS WINTER WONDERLAND PERFORMERS AND COSTUMES

Santa, Elves, Reindeer, Carolers, Snow Fairy, Dickens, Magic, Music, Jugglers, Mime, Great Shows & more. 212-255-9540

CASINO PARTIES! • Trivia Nights
Theme Entertainers • Magicians • DJs
Fortune Tellers • Roasts... 212 781-1440

Master Magician—"Top Rate"—NY Times
Amazing Fun for All Events! 718-885-3038

Audience Interaction or Solo Performance
Josh Sands' "ThisIsYourLife" "RoastToast".
Unique! Hilarious! NY/NJ. 800-474-JOSH

• **HARDBODIES, INC.** •
CLASSY, EXOTIC M/F STRIPPERS

Bachelor/ettes Specials!
212-988-8484 • 516-795-2400 • 718-693-9441

SEND BALLOONS - \$25!
Bouquets, arches, cntripieces. 212 935-9577

Movie Madness® Audience participation.
Zany customized skits w/costumes, props.
Corp/pvt/school 212-562-5708; 908-446-2646

Singing Telegram Anytime—Gorillas To
Bellhops - We Have 'Em All! 212-929-8609

Personalized Singing Telegrams!—
NYC, LI, Westch, CT. 1-800-936-SING

Tarot Readings—Fun and Professional.
For All Occasions. 212-206-9093

BALLOON BOUQUETS®
Decorating. Special Events: 212-265-5252
Nationwide Delivery. Info: 800-424-2323

**Balloons, Costumes, Belly, Strip, DJs,
Party Entertainers**—Anywhere, any time!
LIFE O' THE PARTY 800-966-7456

"BRAVO!"—Murder Mysteries, Magic,
Limo Scav Hunt, Lookalikes, Clinton,
Marilyn, Elvis, Roasts, Casino 212-744-9000

Personal One-Act Broadway Revue
For your party. Singing & dancing profs.
Contact **B&B Prods:** 212-560-5651

SEXY STRIPPERS - Duos
212-744-9000 Hot & Wild. Photos. M/F.

PSYCHIC SHOW

Amazing & Entertaining! Watch as lead-
ing female psychic enlightens your guests
about love, health & career. 212-247-5855

\$25 Bouquet Of Balloons—NY/LI. 7
days till 10pm. 718-868-1009 / 516-569-5366

Psychics—Parties/Private. Magic, ESP.
Corp/pvt events. 1001 great acts! 599-7576

Philip Klipper Will Astound You!—
Magic/comedy for your event 914-537-7762

Send-A-Yenta—Hilarious comedienness
for all occasions. 212-477-1149

TOTAL ENTERTAINMENT

DJs • MCs • Dancers & More.
Clients: NBA, Coca-Cola, WKTU, IBM.
Corporate/Social Events. 800-783-9335

Audience Participation Entertainment—
Holiday Parties! Corp/private. 516-675-1000

COMEDY VENTRILOQ'ST
Appeared w/Seinfeld! All ages. 718-252-1876

BACHELOR PARTIES

Sensual Strippers, In-Shape 212-759-0933

Authentic Psychic—Private/corp. Future
Predictions, Tarot, Palm. QZ: 516-432-7215

Palm Reader—Elegant And Evocative.
Entertains All Ages. 212-741-3195

"MAGIC AGENCY, INC."

All Types Of Entertainment At Its Best.
Corporate & Private Events. 212-288-9133

Palmistry, The Tarot, Numerology—
By registered psychic. 212-410-1299

MURDER MYSTERY, INC.

KILL 'EM At Your Next Affair.
Corporate • Private Parties • Fund-Raisers
"So Much Fun - It's Almost Criminal."
516-673-4979

Advanced Entertainment—Absolute
newest concepts. Free ctg. 800-223-6060

MURDERS—400+ Lookalikes, Magic,
Music, Mentalism, Comedy, Casinos,
Roasts, Full Event-Planning. All Ages.
Naomi's World Of Ent. 800-304-4911

"LIVE" TV GAME SHOWS!

World-Class DJs, Celebrity Big-Heads,
Casinos. Allen Ent (since '72) 516-938-8181

Ted Fass Prod—Entertainment, DJs,
decor...you name it, we do it! 516-556-2200

• FORTUNE TELLERS •

Psychics, Tarot, Look-Alikes, Magic,
Santas, Carolers, DJs... 924-8234

• STRIPTEEZ • A • GRAM •

The ONLY Gift That UNWRAPS Itself!!
212-391-2480 • 516-485-6600 • 718-352-9425

WANT SOMETHING SPECIAL?!!

Unique Entertainment • Reasonable Prices
DJs/Music • Performers • Dancers • Favors
Themes/Decor • Acts • 600+ Lookalikes...
the Whole Event! Est. 1982 800-GET-GALA

ENTERTAINMENT/ INTERACTIVE

Virtual Reality, Jousts, Sumo Suits—
Castle Bounce, More! 1-800-BEST-PARTY!

Video Games, Sumo Suits—Fun Photos,
Casinos, Carnivals, Boxing, Jousts, Pitch
& More! NY Party Works 1-800-4NY-FUNN

ENTERTAINMENT/MUSIC

Lisa Goodman Ensembles

Est. 1978 - Fine Classical, Jazz, Motown,
Swing, BigBand, Contemporary. Helpful,
Creative, Always Available. 212-489-1641

**Pianist/Singer - Jazzy Gershwin, B'way &
More!** Jonathan L. Segal - 212-222-3169
<http://jypn.com/webpages/JonathanSegal.html>

#1 In Party Music & Fun!—Weddings,
Sweet 16s, Mitzvahs, etc. 1-800-545-5288

BOOK REAL STARS!

Biggest names in entertainment are avail
for your event. Disco, R&B, Motown,
'50s/'60s, more! \$3500+up. 212-645-0555

Play It Again, Sam!—'20s-'90s Classy
& Fun Piano Man: 1-800-PLAY-IT-A...

One Man Band Plus/Cory Morgenstern—
Great Music & Entertainment 914-478-0073

HOT SAMBA • COOL BOSSA NOVA
Great Brazilian music! Jazz also avail.
SABOR BRASIL 212 865-4787

DJs, Lights, Video—Pearl Productions.
Karaoke. 718-465-8511 / 201-567-5044

Mind-Sweeper DJs—Great party music,
'30s-'90s. Since 1975. Refs. 718-875-9824

VIOLIN-DUO EXTRAORDINAIRE!
Strolls, charms dinner guests. Gershwin,
Beatles, "Bdwy to Vienna," Xmas Carols.
Add piano/bass-dance! Refs. 718-478-2982

SINATRA & DARIN

Are Unavailable. RON GARTNER IS!
Featured at Concord, Red Blazer, Mimi's.
Solo, Piano, Band... (Tape) 212-768-2828

CHARLOTTE RUSSE MUSIC

Jazz • Rock • Classical • Motown • Klezmer •
Ballroom • (212) 582-5694 / (516) 374-5422

Jazz/Classical & South American—
Greg Ribot: 212-727-0219 / 201-656-4289

Anita Brown Productions—Music for all
occasions. Reasonable! Call: 914-358-1634

A Touch of Class DJs—Dancers, Videos,
Karaoke, All Occasions. 718-966-0255

Pianist—Background Music For Any
Occasion. For Info, Call: 212-477-3270

!!!SAMBA & CALYPSO!!!

Hot Brazilian Music & Dancers. Salsa.
Soloists, trios, lg party bands. 718-965-1765

Affordable Party Music—DJs from \$350.
15 Years Experience. 212-662-4921

SOUNDS PERFECT

The Finest Live Music In All Styles
Ensembles Of All Sizes 212-691-5044

Flute & Guitar Duo—Fine Classical
Music for your Wedding/Special Event.
Call Kathy: 718-643-4608 / fax: 718-643-6429
E-mail: mcd-bian@worldnet.att.net

MIX 'N MATCH MUSIC TRIOS

Gershwin to Mozart for Your Event.
718-278-5331

RCA: Jazz, Rock, DJs, Classical, Etc.—
All Events - Magic, Novelty. 212 678-2323

MARK SONDER MUSIC, INC.

Celebrating Our 11th Year!
800-MSM-MUSIC

JUST FRIENDS ENSEMBLES

Classical, Jazz, Renaissance, Rock...
Sampler tape available. 212-662-6532

MANHATTAN SWING ORCHESTRAS

Fine Jazz, Rock & Classical Music
for a Special Celebration 212-765-8850

Karaoke Parties Our Specialty!—
Call David For Info: 718-651-1024

ENTERTAINMENT/ PHOTOGRAPHY

Party & Special Events—Great rates!
Call now for holiday booking. 212-787-7876

GIFTS

Grand Chocolate Cigars!®—Original
cigar-box labels. 800-475-7787

Love Is In The Air! Live jazz telegrams
for romantic occasions. An unforgettable
gift for that special someone. 718-250-3215

GIFT BASKETS

Sensational Custom Gift Baskets!—New
Baby, B'days, Congrats, etc. 888-BASKET-5

Baskets Galore At The Purple Door—
A gift no one ever returns. 212-627-4076

College "Care" Packages, New Baby, New
Home, Thank Yous, Favors & more. Trust
us! **ALL TIED UP • 800-GIFT-390** broch

GOURMET GIFT BASKETS

**FRUIT & CHEESE, COFFEES, TEAS,
IMPORTED CHOCOLATES,
IMPORTED OILS & VINEGARS.
HOLIDAY SPECIALTY ITEMS
LA CAFE • 212-840-6116 • LYN**

Quintessential Basket—Custom designs.
Elegance, Service & Quality. 929-4896

GOURMET CATERING

Arthur Avenue Caterers—Authentic
Gourmet Specialties. Corp/Pvt Parties.
Best Quality & Prices in NYC. Menus
Customized. Free Event Planning, Unique
Locations. **Grand Events:** 212-265-8755

Castle Caterers - 25th Yr!—Hot Buffets,
Party Help. Special Thanksgiving Pkgs.
P/up or deliv. Reasonable. 718-833-4432

CUCINA presents Chef Michael Ayoub's
Great Thanksgiving Dinner at Home!
A delectable menu - serves 8-10 for \$250.
Orders till Tues, 11/26. 718/636-2020

Chef Dan Rafalin—Intimate parties •
Romantic candlelight dinners 212-685-0140

Catering By Hayden—Culinary perfec-
tion. Reasonable. Has lofts. 212-751-1459

A Chef's Table Ltd.... 212-427-1089—
Unique Gourmet Food & Floral Design.

...and the Entertaining is EASY!!!

BBQs • Picnics • Events • Weddings
FoodThoughts NY/NJ • 800-270-FOOD

GOURMET CHEF

Private Chef - California-Trained—
Light, colorful European & ethnic cuisine.
Long or short-term. Refs. 718-246-0378

GOURMET FOODS

LIONI FAMOUS MOZZARELLA
Guaranteed to arrive FRESH & Perfect!
Build better business relationships w/our
special gift packages... Taste for yourself!
Intro offer: 3 1-lb fresh mozzarella, \$29.95
deliv'd. Call for free catalog! 1-800-86-LIONI

Continued on next page.

Continued from previous page.

GOURMET FOODS

STONE CRAB CLAWS

1-888-299-CRAB • Fresh, Never Frozen.
<http://www.wvcity.com/crab.htm>

INVITATIONS

Genuine Hand-cut ENGRAVED INVITATIONS

ON CRANE'S PAPERS
ALL DONE IN OUR OWN PLANT
QUICK TURNAROUND
WITH FREE PROOFS
WHOLESALE PRICES

WE ALSO WORK WITH CORPORATE
EVENT AND PARTY PLANNERS
ROSS COOK ENGRAVERS

SINCE 1930

336 WEST 37TH, NEW YORK
PHONE (212) 563-2876

PARTY CONSULTANT

RENTA YENTA

516-367-8282 • Total Party Planning/Telegrams/Incredible Catering/Entertainment

PARTY HELP

EXPERIENCED PLANNER/CATERER DOES ALL WHILE YOU HAVE FUN!

Your recipes or mine...I shop, set up, cook, serve, clean. Great refs. Low \$. 421-5737

On-Site—Food Prep, Serving, Cleanup.
For Your Occasion. 212-682-6281

PARTY PLANNING

No-Fee Event Planning—Corp & private parties, weddings... Top Client List.
RED LETTER EVENTS 212-772-1177

DB FOODWORKS

Locations - Locations - Locations...
Cuisines - Cuisines - Cuisines...
For all your occasions. Diana: 212-327-1758

Parties • Weddings • Corporate Events
European-style catering • Elegant locations
Ice sculpture • Custom-designed Chuppahs
No-Fee Consultation

A TIME TO PARTY 212-367-9818

ARD CREATIONS

Everything Beautiful & Affordable
For Your Party. 516-829-8580

• TOWN & COUNTRY •
Event & Party Planners
• Creativity • Elegance • Style • 212-223-1825

PARTY SERVICE

PARTY AMIDST NOSTALGIA
In Terrific 1940s Big Band Ambiance.
5 & 10 No Exaggeration
77 Greene St. 212-925-7414
"Perfect, Wonderful Parties"—Zagat's '96

IN-HOUSE CATERERS will take you
from venue to menu. Landmark Loft,
Yacht, Chelsea Nightclub. (212) 427-2818

HALLWAYS

NEW FOOD
NEW PLACES • NEW SPACES
For All Occasions
Sam Firer/Robin Marquis
212-691-8088

THE MOVABLE FEAST, INC.

Catering for the perfect party. Private & corporate. Lofts, yachts, museums, clubs.
Brochure - (212) 227-7755

Corporate Events at DEZERLAND
From Bumper Cars to Black-Tie Affairs
FREE PLANNING SERVICE
See our large ad under "Party Space"!

Brunch Anytime—The "No Work" Way
To Cater Your Party. 516-432-1354

Coldwaters - Private Room Seats 15-75—
988 Second Ave, nr 52nd St. 212-888-2122

NEW YORK'S FAMOUS—Party
Specialist. Sumptuous buffets & endless
cocktails in the funky duplex. \$35 pp. The
Hudson Grill: 645-2729 - Andy or Kirsten

PARTY SPACE

S.O.B.'s

HOLIDAY PARTIES IN THE TROPICS
Corp Exclusive & Nonexclusive, 20-500.
Bands, DJs, Dancers. 212-243-4940

Spectacular Art Gallery—25-300p. Com-
m'l kit. Pvt/corp/weddings. 212-353-0088

Australia The Bar—Satellite Sport TV.
Catering, 2 DJs, 20-300, pvt/corp 876-0203

DEZERLAND FUN CITY
6 CONCEPTS Have the time of your life
cruising our '50s Hot Rod Disco, Drive-In,
Gameroom/Sports Complex, Sing-Along
Room & '50s Classic Automobile Collection
Corp/Priv/Fund/Bar/Bat. 50-1,500 guests,
w/ or w/out catering. 212-564-4590
See our large ad in "Great Parties"!

Large & Small, Corporate & Ball
Uptown & Down. Free Location Service.
Event of the Year, Inc. 212-570-1055

Holiday Party Specialists—#1 location,
20-120pp. All pvt/corp events, catering avail.
Prince Street Club, Soho 212-353-0707

**MANHATTAN
PENTHOUSE**
On Fifth Avenue
Killer Views... The Real Thing
Latest In "Party Location"
8,000 sq. ft. of Airy,
Glamorous Banquet Space
Call Sam at (212) 627-8838

CORPORATE

Let us come to you with the perfect
holiday venue...free of charge 212-684-6402

THE MADISON 679-2932

3-Story Mansion Specializing in Corp.
Events, Fund-Raisers, Weddings. 25-500p.

Village Dance Studio—Great Ambience!
Elegant & Affordable. 212-473-4862

Book Your Party in the NEW
STARLITE CASINO BALLROOM...
the hottest Las Vegas Niteclub in NYC
\$50pp. Bar & Buffet. 212-564-4679

"Arguably the most publicized
restaurant of the decade"—The Observer

BOWERY BAR & GRILL
Beautiful, spacious restaurant, pvt lounge,
spectacular garden. 30-800p. 212-475-2220

LE FIGARO CAFE

A VILLAGE LANDMARK

Garden Room, Fireplace, Music, Full Bar.
Affordable \$\$, 15-100. Call now to book
your Office Holiday Party. 212-388-0002

Park Avenue Country Club - 685-3636—
Dynamic 10,000 sq ft party space. 25-650.

200 FIFTH 675-2080

NYC's Most Exclusive Ballroom. Weddings,
Fund Raisers, Corp Events. 100-999p.

254 Fifth Avenue • (212) 725-2922—
Elegant restaurant. Any event. 10-150p.

Elegant Space—Park Slope. Prof'l Kit.
718-499-1251. Caterers welcome.

Lovely, Informal Weddings in Private
Greenwich Villg Townhouse w/Garden
Max 70. Excellent Caterers.
Holiday Dates Avail! 212-741-0567

SoHo Art Gallery - Huge & Elegant—
50-500 people. Call 212-966-2669.

SUCCESSFUL AFFAIRS

Uncovers the finest in party facilities. Our
service is at no cost to you. 212-684-6402

LANDMARK ON THE PARK

"One of the Most Elegant yet Affordable
Locations in New York." 212-595-8410

Your Wedding, Bar Mitzvah, S. Sixteen
in our beautiful Upper East Side setting.
Event plan'g. 202east Doug: 212-861-4330

Private Parties—Bachelor, New Year's,
Corporate, 20-400p. Michael: 212-650-0561

MORAN'S FABULOUS FOODS

Unforgettable Parties - Charming Fire-
places, with Atrium. Personalized Plan-
ning for 40-300. Colleen: 212-989-5689

MICKY MANTLE'S

The nation's #1 sports-themed restaurant
offers an exciting atmosphere for parties up
to 250. Audio/video system, large-screen TV,
museum quality memorabilia, sports celebrity
appearances. Brand New Private Party Room!
Many options to fit your budget.
Call Larry Tart at 212-688-7777

MAIN STREET

Spectacular Skylit Atrium • 20-350p.
Holiday/Private Parties, Weddings,
Bar Mitzvahs, Corp Events. 212-873-5025

PULSE NIGHTCLUB

Elegant midtown locale (E. 54 btw 2 & 3).
Corp or private. 100-400p. (212) 688-5577

The Party Loft 212-620-0622

For Smaller Events & Budgets

HI-LIFE Restaurants Priv rm avail for
corp/social events of 25-250. East Side
& West Side locations. 212-249-3600

NWAC (Soho)—Elegant new art cntr for
events. Unique. Convenient. 212-965-9186

THE SUPPER CLUB Perfect for Your
Holiday Party Midtown Dinners/Luncheons.
20-1,000. Art Deco Elegance. 212-921-1940

Antique, Unique!—W.Vlg. 20 Fr drs, open-
air lng, mahog bar, tin ceils, 20-200. 479-7306

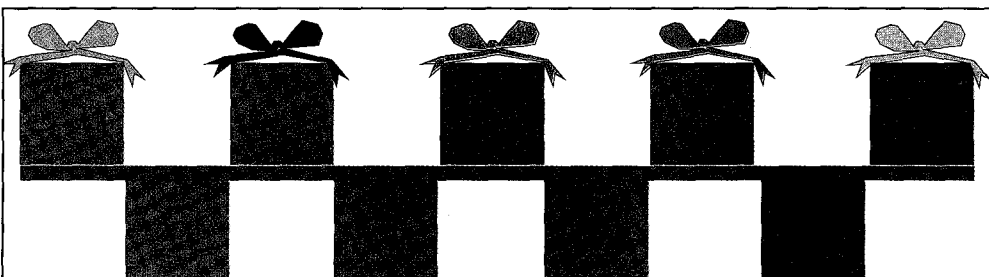
CACHE CACHE - Midtown. Newly
opened! Private & corporate parties,
from 100-300. Post-modern elegance.
DJs & live entertainment. 212-391-6881

SULLIVAN'S Restaurant in landmark
Ed Sullivan Theater. 2 flrs, stage, parties
of 15-250p. "Great to have glamour back
on Broadway"—NY Times** 212-541-1697

WEDDINGS

Videotape Your Wedding—Unobtrusive
and traditional style. VIP: 516-935-6053

Castles, Mansions, Estates—Spectacular
locations in NYC & LI. 212-675-2080



SPECIAL SECTION

This special classified display section
effectively showcases your great gift
suggestions to our highly responsive readers.

Issue Date: 12/2 On Sale: 11/25 Deadline: 11/6

To advertise in this section, please call

212-779-7500

Town and Country Properties

EXTENDED STAYS. EXCEPTIONAL AMENITIES.



THE PHILLIPS CLUB
AT LINCOLN SQUARE
A MILLENNIUM PARTNERS RESIDENTIAL HOTEL

1965 BROADWAY AT 67TH ST.
NEW YORK, NY 10023
212 835 8800, EXT 16 FAX 212 835 8850

OPENING DECEMBER 1

Luxury furnished apartments Preferential membership at Reebok Sports Club/NY
 24-hour concierge and private doorman Steps from Central Park

APARTMENTS FOR RENT Manhattan

Aaah!—Highly Competitive, Charming
Apts & Guest Rooms. Choice Locations.
212-246-4000 / 800-362-8585

As Seen in "THE WALL ST. JOURNAL"
Furnished, licensed, all credit cards.
OXBRIDGE@worldnet.att.net
212-348-8100 Fax: 348-8362
CALL US 7 DAYS, 8AM-9PM!

Lovely Residential Suites—4 days -
4 weeks. Abode: 800-835-8880/212-472-2000

As You Like It Select Furn Apts—Style/
location/value. 212-695-3404 / 800-277-0415

HOME2—Great Furn Apts. D/W/M.
Call Pat/Chiqui: 212-448-9223/800-203-7028

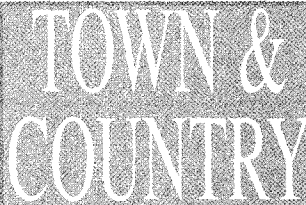
COUNTRY PROPERTY For Sale/Rent

Margaretville, NY—Pristine 1792
carriage hse, excl mt 300-ac compound.
4 BRs, 3 bths. Pool/tennis/pond/nr ski.
Reduced \$350K. Owner: 212-249-7636

Woodstock/Hunter - Mt. Tremper Estate
100+ acs - 4 newly remodeled homes, lots
of amenities, ice house, working garages,
pool, gardens, orchards. Sale: \$1.5M.
Rents starting @ \$1000/mo. 914-688-7599

REAL ESTATE Florida

Boca Raton—To Buy/Sell: Lux Ocean/
Intracoastal/Country Club/Boca Hotel
Vic/Home/Condo, Call Ron Bachrad at
Gimelstob/BHG Realty: 800-228-2087



CALL CHRIS AT: 212-545-3673

Inns and Lodges

CONNECTICUT

BLACKBERRY RIVER INN -- Norfolk 800-414-3636
Wake up in the mountains at our 232-yr-old, elegant
Colonial Inn on 27 scenic acs. Beautiful rms, some w/
fp/c/jacuzzi. Bkfst incl. Antiquing/bike/hike! 203-542-5100



...15 acre hillside landscaped grounds
overlooking Mystic Harbor
and Long Island Sound.

- Award-winning full-service restaurant.
- Luxury as well as family accommodations.

Packages are available. Please call 1-800-237-2415
or write P.O. Box 216, Mystic, CT 06355.

FLORIDA

THE ROMANTIC INNS OF SANIBEL ISLAND
Florida the way it was, the way it still is. No beepers.
No worries. No problem. Treat yourself to an intimate
beachside vacation at one of our 3 distinctive Inns:
Sanibel Inn, Song of the Sea, Sanibel's Seaside Inn.
For more information or to book, call: 1-800-431-5190

GUATEMALA

AN ELEGANT SPANISH COLONIAL INN
Whether your passion is climbing volcanoes, exploring
Mayan ruins or colonial architecture, horseback riding,
shopping or rafting, our concierge will help you plan
the perfect trip! Welcome to **Posada del Angel**, located
in the center of Antigua. Fireplaces, heated lap pool.
Fax/ph: 011-502-832-0260 / 800-934-0065

NEW JERSEY

ANGEL OF THE SEA B&B, CAPE MAY'S FINEST
Elegant, Romantic Victorian Mansion. Ocean Views,
Private Baths, Gourmet Bkfst, Aft Tea, Wine & Bikes.
Rates as one of the Top 10 in USA! 1-800-848-3369

NEW YORK

**SOUTHAMPTON INN Presents A Halloween
Murder Mystery Weekend, October 26-27.**
\$250 per couple+tax includes room accommodations,
cocktail hour, dinner, murder, dancing, costume
party with prizes, continental breakfast on Sunday.
Or choose just dinner & show for \$75/person+tax.
Reservations & info, call: 516-283-6500 or 800-832-6500

ESCAPES 2000 - HUNTER/WINDHAM NORTHERN CATSKILLS (1-800-590-2737)

Private mountain villas & luxury townhouses. 1, 2, 3, 4
& 5 BRs. Panoramic views. Fp/c, candlelight & wine.
Pvt deck. Hot tubs. Full kit, CCTV, VCR & CD.
Lots to do! Hike, bike, golf, tennis, horses or just relax.
Great restaurants & pubs. NYC just 2 1/2 hours.

A SEDUCTIVE RETREAT.....On Golden Pond
Priv, tranquil & romantic. Intimate suites w/jacuzzis for
2, fp/c & pvt decks. Come Turn Off The Rest Of The World.
Lakehouse. Rhinebeck/90 mins NYC. 914-266-8093

EAST HAMPTON - J. HARPER POOR COTTAGE
Arts & Crafts Mansion on one of America's Most
Beautiful Streets. Luxurious Bedrooms, Lavish Baths,
Fireplaces, Full Breakfast, English Garden.
"Most Upscale Place in the Hamptons." NY Mag.
181 Main St, E. Hampton, NY 11937. 516-324-4081

SOUTHAMPTON VILLAGE LATCH INN
The Perfect Romantic Off-Season Escape.
A Great Gatsby In-Town Estate Mansion Hotel.
Reservations: 1-800-54-LATCH

Spectacular Fall Foliage Destination
Fp/c suites, indr pool/spa, jacuzzi. Gourmet restaurant.
Featured NY Times & Great Inns of America.
Scribner Hollow Lodge, Hunter, NY: 800-395-4683

Advertising Information

Phone: 212-779-7500

Fax: 212-779-2449

Address: 2 Park Avenue, 11th Fl
New York, New York 10016

Hours: Mon.-Fri., 9am-5pm.

Ad Close: Tuesday for the issue on
sale the following Monday.

General Information: There are
approximately 36 characters per
line. Count each letter, space and

punctuation mark as a character.
Certified check, money order or
credit card info must accompany
ad copy. Call for rates. All ads
accepted at the discretion of
the publisher.

Real Estate

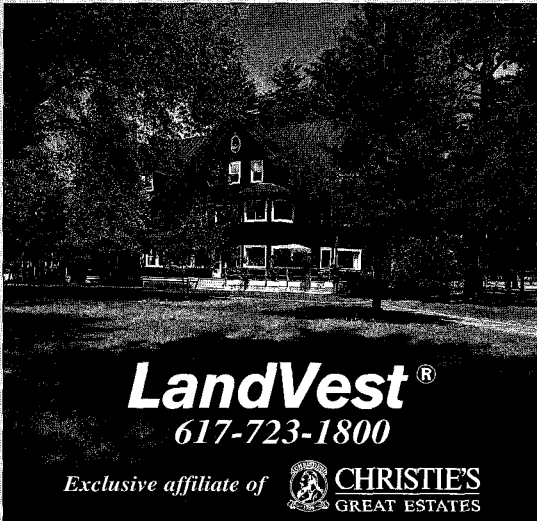
Picture Your Ad Here!!!!
And reach *New York Magazine's* highly qualified Real Estate buyers:

Median Household Income	\$123,000
Median Household Net Worth	\$780,700
Median Principal Residence Value	\$293,500

Source: 1995 MMR

Special Showcase Real Estate Display Units are available in these **BIG** issues:
12/2 • "Christmas Gifts" • Closes 11/12
12/23 • "Year-End Double" • Closes 12/6

Don't Miss These Opportunities!
For rate information or to place your ad, call
Chris Lutkin: 212-545-3673
or fax: 212-779-2449



LandVest®
617-723-1800

Exclusive affiliate of  **CHRISTIE'S**
GREAT ESTATES

Bay Pond Park, NY
AN
"ADIRONDACK CAMP"

Classic winterized main residence with 8,100 sq. ft. & 7 fireplaces. Plus 3 winterized cottages, tennis court & boat-house. Part of a 21,000 acre, gated preserve with full security. An ideal family compound.

Call
Richard Perkins
617-357-8953

Travel

Fall Rentals

HAMPTONS AT ITS BEST
Bridgehampton—8 BRs, 6 bths, heated pool/tennis/basketball/gym/hot tub. Situated on 3 1/2 acres. All amenities. Avail daily/weekly rental. Bike to beach. Mins train/Jitney. Michael: 212-861-4046

Litchfield County, CT Rentals
Fabulous cottages, farms, estates for fall and winter. Some waterfront. Views. Charming antiques... Starting at \$1500/month. Exclusive. **Klemm Real Estate: 860-868-7313**

MARTHA'S VINEYARD - Tisbury
Spectacular townhome in woods: 2 BRs, 2.5 bths, priv beach, tennis, pool, deck, fpic, jacuzzi, all amens. Nr golf. Gorgeous! \$1250/wk. Owner: 212-229-2380 Photos avail.

TRAVEL SERVICES

CATSKILL SHUTTLE - 800-607-2753
NYC to the Mts! Weekdays & Weekends! Cooperstown Special! Day Trips too!

VILLA/CONDO/APTS Mexico

Ahh...The Villas of Puerto Vallarta
Each w/priv pool. Staff includes cook. Info/broch: 800-418-3322 / 203-333-4322
E-mail: CasaHelga@aol.com
Internet: <http://www.casahelga.com>

BED & BREAKFAST New York

As You Like It B&B Assoc—Accessible/Affordable/Attractive Apts & Guestrooms.
212-695-3404 / 800-277-0413 AX/VI/MC

Manhattan Hotel Alternative—Private Brownstone Apts. Affordable. 212-206-9237

Cozy 1-BR Apt (French Country)
Near Lincoln Center. Avail on daily basis. 3/nite min. \$99 per night. 310-442-5523

Comfy/Cozy B&B—Furn studios, 1-BRs, 2-BRs, lofts. Short/long term. 212-965-1102

Manhattan B&B—\$60-\$90. Also private apartments. 800-747-0868; 212-977-3512

To get information or to advertise in *New York Magazine's* **TRAVEL** section, please call Chris Lutkin at: 212-545-3673 or fax: 212-779-2449



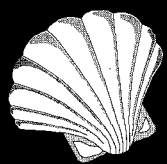
ISLAND GETAWAYS

A SPECIAL CLASSIFIED DISPLAY SECTION IN THE ISLAND TRAVEL ISSUE

dive into the deep blue

Waves of soft warm air, white sand beneath bare feet, water as clear as blue glass, the sun shining in an azure sky... This is the promise of **ISLAND TRAVEL**. It is a promise *NEW YORK MAGAZINE* brings to its 1.5 million readers who will shed their business attire in favor of breezy cottons, sunglasses, straw hats and swimwear.

Ride the wave of island-inspired editorial to reach your prime target – affluent, tropical travelers.



For advertising information or to place an ad, please call Chris Lutkin at: 212-545-3673 or fax: 212-779-2449

issue date: 11/18

on sale: 11/11

ad close: 10/28

Sports Guide

PERSONAL TRAINER

A 1-To-1 Fitness Cert Trainer. We Bring The Gym To Your Home... Exercise & Nutrition. Get The Body U Want. 663-1887

Less Is More! High-Intensity Body Building. NASM/ACE cert. 16 yrs exp. Natural Competitive Body Builder. Midtown, Pvt Gym. \$35/Session. Lou: 718-497-2965

For Women Who Want The Best Certified Trainer - As Seen On Fox News. Call The Bodysmith Co. 212-249-1824

Get The Body U Want—Certif Trainer. Home/Our Gym. All Levels. 212-874-2595

Survival Of The Fittest - Fitness For All Ages. Cert Trainer. Exercise & Safe Weight Loss. Home/Gym. 212-986-3569

Exercise Massage—Nutritional counseling Indiv/grp. Home/offc. Cathy: 201-963-4183

Enjoy—Certified Personalized Exercise & Diet Instruction At Home. 212-604-9850

PHYSICAL FITNESS

Talk Live To Female Body Builders—& Wrestlers. Raw. 888-255-FLEX \$2.50/min.

Spa 227 - NY's Most Elegant Spa For Men. Open 24 Hours. Full-Service Spa & Health Club. Lic'd Massage & Daily Membership Available. 212-754-0227

ROLLERBLADES

Joel Rappelfeld's Roll America School—Blading Classes For All Levels. 744-4444

•NY SkateOut• Skills & Confidence—All ages, beginners-advanced. 212-486-1919

To advertise in *New York Magazine's SPORTS GUIDE*, please call Mark Bristow at: 212-545-3661 or fax: 212-779-2449

Health and Fitness

BUSINESS OPPORTUNITIES

Make Substantial \$\$ AT Home—Help Others With Organic Health. 212-974-9655

HUNGRY FOR SUCCESS? Potential To Earn Residual Income. Assist In The Distribution Of Wild Organic Products. Work From Home. PT/FT. No Stocking Of Inventory. Call For Free Tape/Info. 800-927-2527 ext 04570 CT113791

COSMETIC SURGERY

ARE YOU CONSIDERING COSMETIC SURGERY?

Expert consultant will help you make this exciting decision comfortable and pleasurable. I will answer all your questions, work with your budget and, as your personal shopper, I will recommend the finest Board-Certified Plastic Surgeons. Please call Denise Thomas for more information: **212-734-0233**

A NEW BODY THRU LIPOSCULPTURE Lose 5-20 lbs of fat, up to 3 sizes, using latest large-volume Tumescence Technique. Felix Shiffman, MD. Free Consult. 246-2960

COUNSELING

Discover Happiness Now—Come In Or Call In. Nonintrusive. 212-831-4265

Codependency/Addiction Issues? Psychotherapist Specializing in Individuals, Couples/Families. Groups Avail. 532-2406

ALWAYS FEEL DOWN? FEEL WORSE THAN OTHERS?

With symptoms such as insomnia, low energy, poor concentration, hopelessness, you may be eligible for **FREE** treatment with antidepressant medication, psychotherapy or both. **Chronic Depression Is Treatable!** **212-821-0772**

New York Hospital • Cornell Medical Center

DENTAL

NY BREATH CARE

Provides The Most Effective Anti-Halitosis Treatment Avail. Featured On 20/20 & Today. App't/Info: 212-683-6505

HOLISTIC HEALTH

Luxurious Ocean Retreat—Yoga, meditation, nutritional counseling. 516-267-7641

NJ Herbal Enemas—Cleanse/Rejuvenate Naturally. Call: 201-546-7714

Colon Hydrotherapy—Fort Lee, NJ. By Appointment. 201-944-1992

Harvard Prof/Masseuse—Spiritual, Yoga And Algae. W.56th. 212-974-9635

Enjoy A Cool Bath & Revitalizing Massage Soothing Enemas. Total Body Relaxation... Private. 212-246-4276

HYPNOSIS

Smoking. Weight. Stress. Habits. Fears. Insight. Cert 1972. Nancy Donenfeld, MA Psychology. Vi/MC/Insur. Office & Phone Sessions. 200 E 61st. 212-758-7575

LICENSED ACUPUNCTURE

Chinese Acupuncturist—Neck, Back, Joint, Head Pain, Skin, etc. 212-279-0688

MASSAGE/THERAPEUTIC

BODY RENEWAL

Sybaritic Spa In The Sky. Take A Mini-Vacation - Bath, Massage, Inner Cleansing. 212-695-0780

Licensed Therapeutic Massage—Douglaston, Queens. 718-225-1123

16 Yrs Exp. Lic./No Sex Calls—E. 60s. Stress/Strains. 7 days. Jeanie: 212-750-8947

Lic'd Therapeutic Massage—Therapist. 7 Days. 10am-9pm. 718-445-7189

Lic'd Massage Therapist—Medical, Swedish, Shiatsu. E 80s. 212-876-1747

NU LOOK - JAPANESE SPA—Shiatsu - Swedish. Sauna & Steam Room. M/F & Couples. Residential Service Avail. 11 E. 36th. 212-447-6666 / 800-834-7286

NY Finest Legit Massage—24 Hours/7 Days A Week. 1-888-5-MASSAGE

FLORENCE

Sauna, Swedish, Shiatsu. 212-268-7575

Noevir—Steam, Dry Sauna, Shiatsu, Swedish Massage. 212-594-1602

Cleansing Massage Specialist—Noon-10pm. Emma Rush. By app't. 212-841-0946

Delightful Swedish Massage—By mature and caring masseuse. Private. 212-501-0603

Relax, Stress, Pain Relief—Swedish. Aromatherapy. Reflex. Wax. 212-213-4114

MEDICAL

HIV/STD/GENITAL WARTS

HIV Results in 15 Mins. Confidential. Central Park Medical Assoc. 246-0800

ALL NATURAL - No Transplant or Surgery New Miracle Cream & Treatment. It Grows...NO MORE BALDNESS! Call: 718-463-7474 Money-Back Guarantee.

PENIS ENLARGEMENT Custom Vacuum Pumps - Surgical. Gain 1" to 3". Permanent/Safe. Enhance Erection. FREE Brochures. Dr. Joel Kaplan: 312-409-1950

HERPES / COLD SORES

Free, Confidential Clinical Study. For FREE Doctor's Appointment, Call: 800-800-7759, Pin #226014

HELP INFERTILE COUPLES

Healthy women between the ages of 21 and 33 are needed to donate eggs (ova) for infertile couples. All procedures will be performed at a leading New York teaching hospital. Volunteers will receive a free comprehensive medical evaluation and will receive \$2,500 compensation for time and effort. Anonymity and confidentiality guaranteed.

For more information, please call **212-241-0220**

WEIGHT CONTROL

BIOCHEMICAL MEDICAL CARE Medication To Control Food Cravings. New Redux Avail. 800-MD-8-THIN

The Medication Everyone Is Talking About! Losing Weight Has Never Been Easier. Physician-Supervised. Convenient Hours & Location. 212-737-4644

ANOREXIA ... BULIMIA ... BINGE EATING
An Eating Disorder Does Not Have to be a Life Sentence.
An individual struggling with an Eating Disorder can break free from its emotionally and physically damaging effects. Charles A. Hunkosky, M.D., a recognized authority and leader in the field, has developed a comprehensive outpatient program to address these issues.
THE PROGRAM FOR MANAGING EATING DISORDERS
247 Central Park West, New York NY 10024
(212) 580-3332

15 Stubborn Lbs?—New Medications. 5-Week Programs. 212-570-5058

Medifast™ Weight Loss—& Medications By Board-Certified Internist. 212-535-7785

Medical Weight Loss—Using Medications, As Per NY Times. 212-288-5468

DON'T WAIT!

PHEN/FEN, REDUX & BEYOND... 1st Visit \$100, Including EKG & Meds. Every 2 Wks \$60, Exam Plus Medications. Internal Medicine/Weight-Loss Specialist, R. Andria, MD. 718-332-8181

Pediatric/Adolescent Obesity

Stanford-Trained Pediatric Endocrinologist. Convenient Eve Hrs. 220 Central Park South. 212-397-8717

Physician-Supervised Weight-Loss

Program - Using Medication. West Village Office. 212-529-4540

Weight Correction - Patented Method

Hypnosis + rational nutrition (10-15 lbs/mo) Dr. Roustem, Ct H, PhD, Dir. 718-459-7338

LOSE EASILY WITH HYPNOSIS NO DRUGS!

Int'l Acclaimed Method. Cert 1972. Nancy Donenfeld, MA. 200 E 61. 758-7575

THE EASY WEIGHT™

NYC, New City, White Plains, Ft. Lee. MD-supervised. Phentermine/Pondimin®. 800-887-LEAN (5326) / 914-638-6663

1-800-870-SLIM

Private MD - Phen/Fen Avail. Affordable Fees - Manh/Queens Location.



Pamper Yourself
A Classified Display Feature
NEXT FEATURE IS ON NOVEMBER 18TH
For information or to advertise, call
Debbie Horowitz: 212-545-3683
or Mark Bristow: 212-545-3661



Pamper Yourself



PAINLESS LASER ELECTROLYSIS

- Permanent • No Needles
- Quicker Results • Male/Female Clients

Exclusively at
Jennifer MAXX

Manhattan
18 West 21st St. • 212-645-9212
133 West 72nd St. • 212-724-5000

Long Island
11 Middleneck Rd., Great Neck, LI
516-773-MAXX (6299)

By Appointment Only

K O Z U E

AESTHETIC SPA

- Facials • Body Treatment
- Massage • Waxing
- Nail • Gift Package



BUSINESS HOURS • OPEN 7 DAYS A WEEK
MON - FRI 9:00 am - 9:00 pm
SAT & SUN 10:00 am - 6:00 pm

(212) 734-8600

795 Madison Avenue • New York, NY 10021
(Between 67th St. & 68th St.)

McMaid Service

ESTABLISHED 1971

- Post-Construction
- Corporate Apartment
- Common Areas
- Move In/Move Out
- Just Plain Housecleaning

Think McMaid
For A Free Estimate, Call

(212) 371 - 5555

Pamper Yourself

A Classified Display Feature
NEXT FEATURE IS ON NOVEMBER 18th

For information or to advertise, call
Debbie Horowitz at: 212-545-3683
or Mark Bristow at: 212-545-3661

bye, bye
razor bumps,
ingrown hairs
and razor burn
introducing



"outs" ingrown hairs and razor bumps!
the solution to unsightly problems from
• shaving • electrolysis • waxing

Visible results in 24 hours



unconditionally guaranteed!

4 oz. \$20 • 16 oz. \$50
plus shipping/handling

1-800-725-7022 24 hours
american express • master card • visa

NEW AGE HEALTH SPA

Rated #1 Best Value by Zagats Survey

Only 2 hours from New York City
in the majestic Catskills.

For a free color brochure call
800-682-4348



S.O.O.H.O.
VITAL LIFE CENTER
COLON THERAPY

REMOVE UNWANTED WASTE FROM YOUR
BODY, RESTORING HEALTH AND BALANCE

ALSO AVAILABLE

- Weight Loss Programs
- Nutritional Counseling
- Massage
- Reiki
- Chiropractic
- Foot Reflexology
- Chinese Massage & Acupuncture



DR. RONA MOSSMAN

As featured on:

Fox 5 TV • N.Y. Observer • N.Y. Times • N.Y. Press

"In a warm, caring environment"

177 PRINCE ST., SUITE 4B
212 • 982 • 9012
CALL US FOR AN APPOINTMENT
Gift Certificates Available

YOUR CAR/OUR DRIVER

Concerned About Traffic/Parking/Theft?
Relax in your car while our chauffeurs
drive you at affordable rates.

Chauffeur Elegance: 212-737-1633

LOCATED ON 75 ACRES OF LUSH CONNECTICUT COUNTRYSIDE

The Spa

AT GRAND LAKE

Where The Northeast Goes To Relax

The PERFECT place to lose weight, relax and
escape from the daily stresses of life.

The Spa's laid-back atmosphere enables guests to
be comfortable and to be themselves.

3 Gourmet Meals A Day • Free Daily Massages
Heated Indoor Pool • Outdoor Pool • Jacuzzi
Sauna • Facials • Body Treatments • Tennis Courts

We Cater To Men & Women

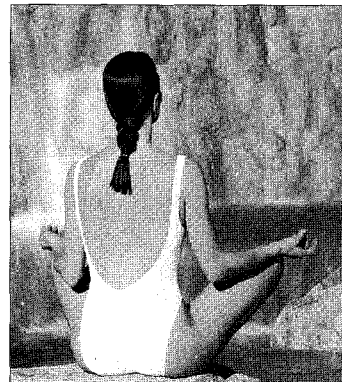
USGA-approved Golf Courses & Casino Gambling

CALL FOR A FREE BROCHURE: 800-843-7721 / IN CT: 860-642-4306

Cheryl Fleming Massage

- Swedish / Shiatsu
- Sports Massage
- Aromatherapy
- Reflexology
- Licensed New York State & Florida #0017109
- Nationally Certified Therapeutic Massage

Gift Certificates Available
212-717-6959



The no-stress choice!

Spa-Finders

Find the spa that's right for you.

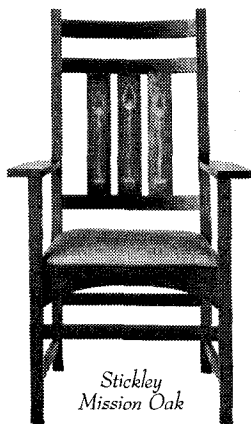
For the best value in spas:

Call: 800-ALL-SPAS
NY: 212-924-6800

Gift Certificates Available

Home Expo

EJ Audi THE HOME OF STICKLEY



Stickley
Mission Oak

For generations of New Yorkers have found comfort, beauty and a lasting investment in the distinctive furnishings of E.J. Audi.

Featuring Stickley, including the legendary Mission Collection, Kindel, Baker, luxurious leather and much more.

160 Fifth Ave. 53 Tarrytown Rd
at 21st St White Plains
3rd, 4th & 5th floors
(212) 337-0700 (914) 948-6333
Both showrooms open 7 days a week

Peruse Our Wonderful Selection Of

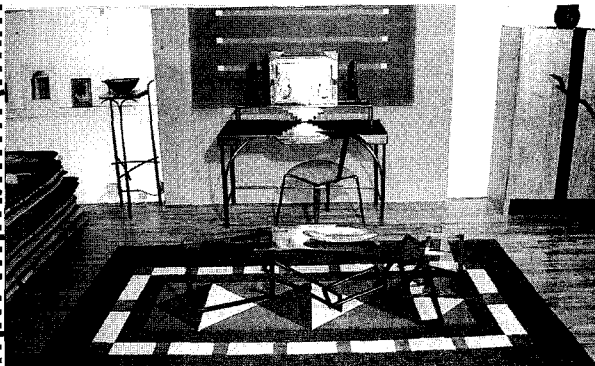
- Silks
- Damasks
- Taffeta
- Velvets
- Custom Draperies/Rods
- Finials



- Trimmings
- Tassels
- Tie-Backs
- Headboards
- Beds
- Sofas
- Chairs

Bring your interior-decorating fantasies to *Interiors By Royale* where in-stock European fabrics await the touch of your fingertips and the play of your imagination. Because we purchase directly from manufacturers, the savings is passed on directly to you. Let our in-store designers help you create the ambiance you desire, or bring your interior designer with you.

Interiors By Royale. A little bit of Versailles on Third Avenue.
964 Third Avenue • 212-753-4600



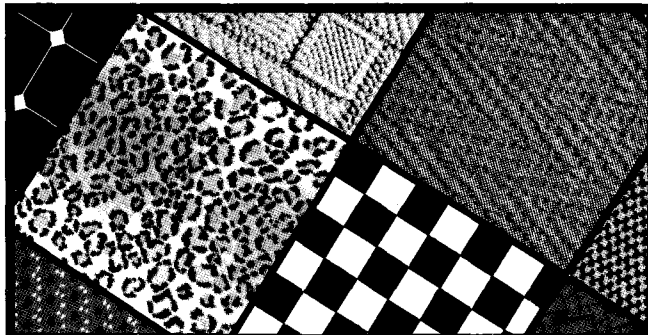
Mr. Moto's Custom Designed Carpets and Furniture

104 Franklin Street TriBeCa, Manhattan (212) 343-2930

Also available:

- Contemporary Design Carpet & Furniture
- Machine-Washable Hand-Woven Kilims
- Authentic Stonewashed Dhurries
- Environmentally Friendly Mats & Rugs

VISA/ MC/AMEX



CARPET • RUGS • TILE • LINOLEUM

THE BEST IN FLOORING. THE BEST IN SERVICE.

aronson's

135 West 17th Street, New York, N.Y. 10011 (212) 243-4993



SPECIAL SECTION

appearing in our eagerly anticipated...**CHRISTMAS GIFTS ISSUE**

Issue Date: 12/2 On Sale: 11/25 Deadline: 11/6

To advertise in this section, please call 212-779-7500

HOME RESOURCES GUIDE

MODEWORKS



**ARTISTS
AT WORK**

212-226-4079
www.modeworks.com
Contact: Samoa

IN THE HEART OF TRIBECA - NYC
MURALS FINISHES AND DISPLAYS

RENT-A-DECORATOR

Budget-oriented pro designs "your" space at "your" pace. \$75 hourly. Featured in N.Y. Times & Glamour. Call for reprints.

212-826-1069

TRACK BY JACK

TRACK LIGHTING SPECIALISTS

Installation. Sales. Wholesale bulbs. Update old cans w/small, efficient, low-voltage halogens.
212-340-9111

WOOD-O-RAMA, Inc.

We have the solution to your problems in remodeling or restoring. We stock over 700 moldings in Oak, Pine, Poplar, Mahogany and Plastic. We do kitchen cabinetry too!

WOOD-O-RAMA, INC.

238 West 108th St. (Off Bway)
749-6438 1-800-244-6653

14th Year NO BIG DEAL INTERIOR DECORATING

TAKE THE TERROR OUT OF DECORATING. TALENTED PRO WILL HELP YOU WITH YOUR ROOM, APARTMENT, OR HOUSE.

➔ **NO JOB TOO SMALL
LOWEST RATES** ➔
ACCESS TO ALL WHOLESALE SHOWROOMS
CALL STEVE LYONS
ANYTIME: 212-338-0888
Tri-State Area and Florida • Excellent References

SPECIAL EFFECTS

by

Terri McKay & Co.

INTERIOR DESIGN

Original Furniture & Custom Creations

FOR YOUR PERSONAL STYLE

Contemporary & Traditional

RENOVATION & DECORATION FOR HOME & OFFICE

Phone (212) 757-5521 Fax (212) 757-6311

As seen in Steuben, NBC, Discovery, FOX & QVC



Designers Secret

...where the secret
is quality

Designer Fabrics Outlet

Wallcoverings • Pillows
Bedspreads • Draperies • Rugs
up to 85% off retail

Located on Glen Cove Rd. at TJ Maxx
Shopping Center, in Carle Place

Mon.-Sat. 10-6
(til 8pm Mon. & Thurs.)
Sun. 12-5 • 516-294-7700

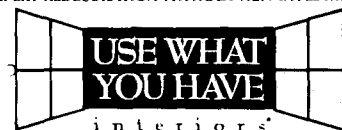
Fauxto Finishes, Inc.

Fabulous, checkbook friendly fake finishes of marble, malachite, metals, masonry and more.

Please call or fax P. Eakin at:

212-757-7386

EXPERT REDECORATION WITHOUT NEW INVESTMENT



ONLY \$250/ROOM

RECOMMENDED BY

CBS-TV • NY TIMES • HOUSE BEAUTIFUL
NY MAGAZINE • ABC-TV • MET HOME
"A TERRIFIC IDEA...A BARGAIN" - JOAN HAMBURG

**CALL FOR FREE BROCHURE
ASK ABOUT OUR SEMINARS
212-288-8888**

NY, NJ, CT, FL, CA, GA, MA OUR 16TH YEAR

HOMEBODY

Affordable Luxuries for the Home



224 Eighth Avenue (at 21st St.) NYC, NY 10011
TOLL FREE 888-eclectic • www.eclecticHOME.com

Table Pads Direct

CUSTOM FIT FROM
\$39.95

"Instant
Phone
Quotes"

**FREE
MEASURING
SERVICE**

Ask about FREE
leaf special &
Advertised Pad

Tell us model
under
table

1-800-737-1538

Elite Shades

- Verticals and Mini Blinds.
- Pleated, Duette™ and Balloon Shades
- Draperies • Guaranteed Lowest Prices!

212-807-8674

the BED RIZER™

on a standard high bed with lots of extra storage space under it, the Bed Rizer will make your dreams come true. Get in and out of bed with ease.

Making the bed becomes a breeze. The set of 6 legs are so sturdy there used in nursing homes. The high beds ease stress on the care-givers backs. For a FREE brochure with our beautiful 18" and 21" ruffles call today: 1-800-321-9447 15" set \$94.95 • 12" set \$69.95 (plus shipping & handling)

the BED RIZER™
736 Federal St. • Davenport, IA 52803 • www.netins.net

The New York Office

ANSWERING SERVICES

\$8 Live/Voice Mail/Pagers/Mail—
800/900 #s. All US Cities. 212-868-1121

COMPUTER PUBLICATIONS

COMPUTER BOOK WORKS

20% Off Best-Sellers/New Releases/
Section-of-the-Month! Over 5000 Titles!
25 Warren St. near WTC. 212-385-1616

COMPUTER SALES

Put Your Photos On The Web!
Enter Contest & Win!!!
Casio And Hilton Prizes!
www.thedigitalcamera.com

Buy An Incredible
CASIO DIGITAL CAMERA
www.go-i.com

COMPUTER SERVICES

COMPUTER CRAZED!

You're smart, you're busy and the
computer drives you crazy. In-Home Access
can help. We purchase, install, trouble-shoot
and train in your home at your convenience.

For info, call: 212-496-6603
*Ask about our discount packages!

EXPERT COMPUTER SOLUTIONS

For MAC, PC, WIN '95/NT, Networks,
Problems, Hardware & Training...
Housecalls 212.865.1704 / 917.614.6134

EQUIPMENT REPAIR

GOLDEN CARTRIDGE

We buy empty laser toner cartridges.
Fair prices. Payment on the spot.
Free pickup. Call for more information.
1-800-987-8843 1-914-939-0937

OFFICE GIFTS



We Send Your
Personalized Happy
Holiday Greeting for You...

ONLY \$9.95 EACH!
POSTAGE PAID!

CALL: (888) 701-6453 • FAX: (407) 784-6563

OR SEND YOUR ORDER:

1980 N. Atlantic Ave. Suite 121,
Cocoa Beach, FL 32931
Attn.: Mike Feravolo

OFFICE SUPPORT

Administrative Assistant - Freelance—
Hourly or project rates. 212-831-4265

PROFESSIONAL ORGANIZER

We Organize All Facets Of Your Life!
Billing, bill-paying, filing systems, record-
keeping & other detailed projects.
800-725-0343

GET ON TRACK! THE PERSONAL TOUCH!
Home/Office Organizing & Setup, Inven-
tory, Collectibles, Cataloguing, Computer
Printout. All Five Boroughs. 800-643-7225

SCHOLARSHIP INFORMATION

Ph.D. provides customized college
scholarship information to suit your
individual needs. Dr. Liss: 888-767-0233

To advertise in New York Magazine's
NEW YORK OFFICE section, please
call Debbie Horowitz at: 212-545-3683

Interiors and Exteriors

ANTIQUES

Greenflea Markets—Antiques & more.
East Side: Sat, 9-5:30, 67th btw First/York.
West Side: Sun, 10-5:30, Columbus/77th.
Free admission. Year-round. 721-0900

AUCTION COMPANY OF NEW YORK

AUCTIONEERS • APPRAISERS
ANTIQUES • ESTATES • BUSINESS
LIQUIDATORS PROFESSIONAL AND
CONFIDENTIAL SERVICES • COMPLETE
OR PARTIAL CONTENTS OF HOMES
BOUGHT \$\$\$ SOLD • AUCTIONED

ARTHUR HOROWITZ • NYC DCA LIC# 797105
(212) 410-2100 FAX (212) 348-3209

New York Magazine Presents
Great Gifts...

A holiday shopping guide to the best
this city has to offer. Reach our affluent
audience of 1.4 million readers in this
special "Christmas Gifts" issue, edited by
Corky Pollan, on sale November 25th.
Deadline for advertising is November 8th.
For information, call
Michelle Krell Kydd @ 212-545-3672

ART

Gilt Framed Mirrors—Period Replicas.
Low Prices. Make A Frame 718-875-6150

BATHROOMS

Wizard Custom Bathrooms & Kitchens
Marble, Tile, Whirlpools, Kohler, AM
Stand. Custom Formica, Lacquer, Cab-
inets. Lic. Ins. Free Est. Refs. 212-677-5555

CLOSETS

SPACEMASTER CLOSET CO.—Free
estimates. Top quality at discount prices.
Melamine, wire, & doors. Ins. 212-382-1533

City Closet Company—Free estimates.
All types of shelving. Space professionals.
Affordable pricing.....212-387-9142

DECORATIVE PAINTING

Tidy Faux Finishes—Marble, Murals,
Sponging, Stone Glazing. 212-874-4678

Classical Trompe L'Oeil—Murals, Faux
Finishes, Wall Glazes. Italian-trained.
Portfolio on request. By appt. 212-759-9848

FABRICS

FABRIC MEGASTORE!
FALL FABRIC SALE!
SAVE AN ADDITIONAL 20%-25%
ON ALREADY DISCOUNTED ITEMS
NOW THRU OCT 31, 1996
INCREDIBLE FABRIC SELECTION FOR...
WINDOWS TREATMENTS, BEDSPREADS,
ACCESSORIES, SLIP COVERS, DRAPERY, STERY
CUSTOM MADE ON PREMISES
1-800-585-FABRIC
WHOLESALE FABRIC FACTORY OUTLET

FLOORS

Hardwood Floors—Install, Refinishing,
Bleaching & Pickling. 212-360-2208

HOME/BUSINESS IMPROVEMENT

Painting is our specialty and we
do it right at a great price!
Indoor/out, sheetrock, plastering,
FREE ESTIMATES!
Let us apply 15 years of experience
to your painting needs!
NY/NJ references available
201-865-4037

Complete Services—Design, Renovation
& Custom Cabinetry. Comm'l/Resid/
Medical. Lic. Ins. Free Est. 718-482-0676

HOME DECORATING

SHEILA'S INTERIORS

Up to 75% discount on designer fabrics,
wallpapers, reupholstery, window treat-
ments, furniture, carpeting & trimmings.
Ask about our free decorating service.
274 Grand St. 212-966-1663

To advertise in New York Magazine's
INTERIORS AND EXTERIORS
section, please call Michelle Krell Kydd at:
212-545-3683 or fax: 212-779-2449

INTERIOR DESIGNERS & ARCHITECTS

USE-WHAT-YOU-HAVE INTERIORS
Expert redecoration w/o new investment.
Featured in NY Times, NY Mag, ABC, CBS.
Lowest Rate. Only \$250/rm. Tri-state.
Free Brochure. 212-288-8888

NO BIG DEAL—Take the terror out of
decorating. Talented pro can help you.
Lowest rates. No job too small. Ref's.
Special access to all wholesale showrooms.
Tri-State Area & Florida

Call Steve Lyons: 212-338-8888

IDEAS COUNT MORE THAN MONEY
Exp. designer works magic, to budget.
Let me amaze you. Call 212-288-1865.

Former Bloomingdale's Designer—Will
beautifully transform your space. Creative.
To Budget. Sasha Designs: 212-243-1738

Design Firm—W/10+ yrs exp, can create
the atmosphere you've always wanted.
Home/office. Hourly rates. 212-579-0414

Clean, Modern Interiors

Martin Raffone Interior Design: 212-243-2027

Jon Syllman, Architect—Comm'l/Resid.
Design & Constr Mgt for sophisticated
demands at specific budget. 212-350-0380

European Decorator—Can help you
create a home or office of distinction.
Direct access to top NY showrooms.
Maria Regina Interior Designs 212-879-1300

C.S. Interiors—Exp'd, affordable
decorators. Flat fees. Our discount is your
discount. Homes, offices, renovations,
floral designs, parties. 212-754-2689

Let's Decorate Together—A Decorator
Who Designs And Shops With You. Buy
At A Discount. \$50/Hour. 212-873-3853

Rent-A-Decorator®—Budget-oriented
pro designs "your" space at "your" pace.
\$75 hourly. Featured in NY Times &
Glamour. Call for reprints: 212-826-1069

KITCHENS

Triple T Construction—Your Kitchen &
Bath Specialist. Granitework. 212-360-2208

PAINTING & WALLPAPERING

Custom Painting—Sponging, Wallpaper,
Marbleizing & Gold Leaf. Ins. 212-360-2208

All Aspects Of Interior Renovation

Faux Finishes. Fully Insured.
718-849-2427 914-278-8697

Absolute Best Painting & Papering—
Ins. Excellent Refs. Affordable. 212-744-9413

Larkin Painting—Quality interior work.
Reliable. Refs. Ins. Best prep. 718-205-7732

WATERFALLS

Waterfalls—Custom-designed, beautiful
waterfall sculptures. No splash. Any size.
In-home. Garden. Poolside. 718-204-0839

WINDOW TREATMENT

Levolor/Duettes/Silhouettes/Wood
"Best Buy!" - Joan Hamburg

212-228-8600 718-748-8600

LOWEST PRICES—Silhouette, Duette,
Verticals, Mini-Blinds, Draperies & all soft
treatments. KINGSBORO: 212-243-0722

INTERIORS
and
EXTERIORS

CALL MICHELLE KRELL KYDD:
212-545-3672

Services and Sales

APPLIANCES

EURO-AMERICAN APPLIANCES

Viking, Sub-Zero, Asko, Bosch...
Call Dial-A-Brand With Make & Model.
Est. 1967. 800-237-3220 / 888-SAVE-MOR

800-221-BUYS 212-513-1513

Major Appliances, TVs & Air Cond. At Low, Low Prices. Home Sales Enterprises

PRICEWATCHERS factory-auth TV, vcr, AC, major appl, built-ins, ref, washer, dryer. Ship tri-state. Call w/make/model #. Lowest prices: 800 336-6694 / 718 470-1620

ASTROLOGY

The Love Psychic—Readings That Change Your Life. Visa/MC. 212-874-7692

European Psychic - 90% Accurate—TV/Radio. 215-934-5908 \$3/min. 18+.

New! TOLL-FREE

PSYCHIC SAMPLES 1-888-697-8779
Adults Over 18 Only.

INDIA'S PSYCHIC SALLEE

Complete Life Readings, Advises/Solves Problems. FL/NY Offices. 800-423-8801

CLEANING SERVICE

Busy? No Problem! Let Leisure Cleaning Help! Big Jobs. Wkly. Move In/Out. Corp Accts. Insured. Call: 212-628-6130 & Relax.

NY's Little Elves - Commercial/Resid Interior Cleaning Specialists. Bonded/Insured/Credit Cards. 212-673-5507

CREDIT CONSULTATION

Budget & Bankruptcy Counseling Debt Negotiations & Improve Credit History. 800-851-3506 / 212-475-2032

INVESTIGATORS

CHECK-A-MATE™

Investigations/Surveillance/Bodyguard/Decoys/Debugging. 800-734-2660

LIMOUSINE SERVICE

1996 Limos—\$39/Hr. Special Wedding, Prom & AC Rate. 212-807-9350

Stretch—\$50/hr. Special: \$149/4 hrs. Avail 24 hrs/7 days. All credit cards. 800-253-4546

1996 Limos—6-16 Passengers. From \$35/Hr. CC's. All Occasions. 800-546-3254

Crestwood Limo 400 Lincolns & Stretches Avail. Sedans To LGA \$29, JFK \$39, NWK \$44. 212-629-8700 / 800-34-Crest

PETS

Cat Care—Cat-sitting in your home. Bonded. West: 947-6190; East: 838-2996

PROFESSIONAL ORGANIZER

The Zen Of Organization—Home & Office. Time & Space. (718) 965-6562

PROFESSIONAL SERVICES

PERSONAL SHOPPER

Discreet Personal Shopper Will Assist You With All Of Your Personal & Gift Needs. Will Accompany You Or Shop For You. Experienced - With References. Hourly/Daily Rates. Call Catherine: 718-853-7236

PHOTOGRAPHY

Delight The Man In Your Life
With The Nude You By Marie-Claire.
Women Only. Call 212-473-1566

WANTED

TOP DOLLAR PAID

For your used CHANEL, PRADA, HERMES, COMME DES GARCONS, GUCCI. Call Alessandro at the Transfer International, 1-7pm. 212-941-5472
OnLine: www.transferintl.com

MASSAGE

HIDDEN TREASURE

Upper East Side. Mid 70s. 212-327-0244
Surround Yourself In Beauty & Comfort.

Out Of Bodyworks 212-545-0615

Leave Your Body...Here! E. 30s.

The Best Is Yet To Come

A Breathless Massage 212-684-6494

Michelle—Upscale And Private. Midtown. 212-752-8949

An Elegant Escape—West 13th St. Private. Convenient to Wall St. 212-243-1118

Exciting Sensual Encounter—Call Wendy. Midtown East. 212-752-8692

Wonderful—Private. East 48th Street. Midtown. 7 Days. 212-593-0046

EXCEPTIONAL MASSAGE

By French Lady. Clean/Pvt. 212-888-3497

PURE BLISS

Private. Credit Cards.
212-213-2977

Renew.....Refresh.....Revitalize—Please Call Tatiana/Kaya: 212-922-2149

A Very Special Touch....Sensational!!—W. Village/Wall St. access. 212-645-4995

TANTALIZING TREATS

Midtown East. Pvt. 7 Days. 212-213-4480

"TRYST"

Upscale & Luxurious.
7 Days. 3rd Ave & 60th St.
By Appointment Only.
212-642-9119

SECRET - EASE

Gentle relaxation. Studio/res. 212-317-1720

DELIGHTFUL TOUCH

East 50s. 212-754-1470

Body Double—Double your relaxation thru sensual, exotic bodyrub. 212-421-2707

INNOCENCE & BEAUTY

City's "BEST BUY". 7 Days. 212-972-0843

WALL STREET

212-267-4053

THE INSTITUTE FOR EXECUTIVE RELAXATION THERAPY

"The Eighth Wonder Of The World"

212-946-1331

PARK AVENUE & 47TH ST.

By Appointment Only

CLASSY FRENCH MASSEUSE

Studio & Residential. 212-472-1138

Pears—Eclectic Excellence, Featuring Synchronized Massage. 212-505-5151

GRAND OPENING in NJ

2 Mins From GWB. 201-568-4006

Velvet Hands Ultimate Pampering

Exquisite & Beautiful. Your/Our Residence. Full Info. Pamela: 212-252-2945

EXCELLENT RELAXATION

New, Exciting, Elegant.
50s/5th. By Appointment: 212-977-7275

MAKI 212-751-5550

Shiatsu. Studio/Residential.

Truly...Totally...Titillating—Sensual And Discreet. 55th off 5th. 212-315-3525

A Very Private Candlelight Massage—5th Ave & 46th. By App't. 212-997-1660

LINCOLN CENTER AREA

New, Elegant, Rejuvenating. 212-787-0146

Courtney & Friends—212-779-9226. E. 30s. Quality, Pvt, Elegant. Open 7 Days.

Heaven—East 60s. The Perfect Relaxation. Open 7 Days. 212-838-1948

SENSUAL & ELEGANT

Residential Service

Steps Away From Leading Hotels
Park Ave. & 60th

International Female Staff
Featuring Top American Model Who Has Joined Us For A Limited Time
212-753-3030

Soothing Oriental Bodyrub—Luxurious! East 5th St. btw. 2nd/3rd. 212-677-8377

JAPANESE 212-799-7087

Japanese Shiatsu. Uptown Residential.

New Chinese - Exotic

212-317-0737 By Ladies / 751-2925 By Adam

East 60s—Skillful European Masseuse. Clean, Private. 7 Days. 212-838-8388

ELIZABETH - Excellent Massage

By Elegant, Sensual Lady. Grand Central Area. Studio/Resid. 212-697-4698

The Incredible Lightness Of Touch—Sophisticated. Private. 212-421-5963

Exotic Elation—By Appointment. Please Call: 212-802-4727

914-698-5858

Shiatsu/Swedish. Sauna, Shower.

Rendezvous On 2nd—Private & Relaxing. By Appointment. All CC's. 212-826-3430

Silvio's Euro-Touch For Men—Sensual Relaxation. 212-683-1220 / Bp 917-313-9908

Michelle & Marie—Private. By App't. All CC's. 212-317-0062

Linda's Bodyrub—Earth To Heaven. E. 40s. By App't. Help Wanted. 212-370-3587

Miramar—Highly Skilled Internat'l Staff. Superb Bodyrub. By App't. 212-826-8814

CHINESE SPRING

Exotic. Private. By Ladies - 212-594-1817
Sensual. By Men - 212-594-2039

Asian Spa - 201-313-9215—We've Got The Touch. 5 Minutes From GWB.

Body Pampering By Amanda—Private. All CC's. Grand Opening. 212-861-5969

Salon Akia 212-582-2427

—Shiatsu / Resid Also. East 50s.

RUSSIAN MASSAGE & COLON

Therapy. W. 94th: 212-222-4868. E. 10th: 387-8976. E. 51st: 751-2319. Natasha/Joe

Angel Touch Spa—Colonial Therapy. Sauna, Jacuzzi, Massage. 718-997-7772

Beautiful Massage By Diane—West Village. By Appointment: 212-206-1570

Continued on next page.

DON'T FORGET...

Place your ad in New York Magazine's
Great Special Issues!

Issue Date		On Sale	Ad Close
11/18	Island Travel	11/11	11/5
12/2	Christmas Gifts	11/25	11/19
12/23	Year-End Double	12/16	12/10

Call and be sure to have a fabulous fall selling season!

212-779-7500

Services and Sales

Continued from previous page.

MASSAGE

KIKU JAPANESE E. 50
Shiatsu Studio/Res. 212-223-2650

Alicia—Very Private Sensual Massage.
7 Days. By Appointment. 212-779-8920

YOKO Shiatsu/Swedish—New City.
10am-10pm. 914-634-9200

GOLDEN TOUCH 516-841-1550
100 Merrick Rd., Copiague, NY

NJ Fuji—Best Massage & Relaxation.
201-368-0058

Touch By Tomas For Men—Soothing,
Serene, Safe, Pvt. CC's okay. 212-689-9030

Classy Massage—By Elegant Asian Lady.
West 55th Street. 212-489-5375

Julie—Selective, Upscale. Reasonable
Rates. Lex & 40s. 7 Days. 212-972-0842

Oet Mini Vacation—Cert Cal Therapeutic
Massage/Reflex. 9 Yrs Exp. 212-517-5453

Grand New Opening

Gabrielle & Tess. Versatile/Unforgettable
Massage. All CCs. 212-249-2436

Grand Opening—Pamper Yourself
Privately. E 80s. Lauren. CCs. 212-717-0161

FOR THE OCTOBER MAN

Fall Into A Full-Body Massage w/Vanessa.
By App't. Brooklyn Heights. 718-237-1855

Lincoln Center—Creative & Sensual
Touch - By Brazilian Lady. 212-799-2384

Extraordinary Touch—Unforgettable!
East 20s... 212-685-5614

Grasp The Grok—Multidimensional
Bodywork For 21st Century. 212-213-1084

FUJI 212-207-8959

Shiatsu/Swedish. Resid/Studio.

Bodyrub Satisfaction—Call Luanne. Pvt.
Open 7 Days. A/C. 212-534-7852

MARIA & LIZA 212-752-8554

Studio/Residential. European Relaxation.

ORIENTAL DELIGHT

Massage/relaxation. Resid. 212-686-2222

Aloha 201-816-9562—Japanese Shiatsu,
Swedish Therapy. Rtes 4/9W, Englewood.

Full-Body Massage—For men and women,
by female. 212-986-9377

High-Class, High-Level Massage—
Professional And Private. 718-651-8882

MATTHEW FOR MEN

A Class Act. Call Matt: 212-586-6172

Grand Opening—Acupressure, Shiatsu,
Swedish. Wall St. 7 Days. 212-406-2650

Tropical—Oriental Shiatsu, Swedish.
Rt. 17 North, Ramsey. 201-327-0286

Special Massage Service—For The
Special Man. Very Discreet. 212-755-6790

SHIATSU STUDIO

Best Swedish. Resid/Studio. 212-583-0140

RAINBOW 516-841-1379

135 Sunrise Hwy, Amityville, NY

ORIENTAL BODYRUB

L.I.E. Exit 64N 516-924-0092

GINZA 212-684-2121

Shiatsu & Swedish. 12 East 33rd St.

Central Park South, Austrian Lady—
Private, Sensual & Caring. 212-246-4759

KASA 212-754-6130

Professional Masseuses From Japan

Gina Prof'l Oriental—Swedish/Shiatsu.
Mon-Sat, 11am-2am. 212-759-4625

BEIJING EXPRESS

Private/Sensual. By Ladies - 212-696-2797
By Men - 212-213-4349

East 64th Street—Excellent, Professional
Swedish Massage. 7 Days. 212-838-8380

Massage—Swedish/Shiatsu. Body Scrub,
Facial, Reflexology. M/F. 212-661-0777

Edgewater Bliss—Gold Coast Spa. By
appointment only. 201-840-1745

VIP Oriental Spot—Relaxation Plus!
In Greenwich, CT. 203-629-0898

YAMAMOTO 212-838-4474

Japanese Shiatsu. East 48th St.

Mature, Classy Lady—Elegant, Private,
Residential. 7 Days. 212-262-4537

LEXINGTON & 47th

Affordable & Relaxing. 212-758-1236

ASIAN CENTER

Wall Street area. 212-577-7106

FOR EXECUTIVES

By Mature European. Call 212-661-7286.

Kimberly—A Touch Of Class. Pamper
yourself & relax with me. 212-463-3425

Pearls Of Asia—By App't Only. Call
Kim For Appointment: 212-768-0957

Wall Street—Science With Art. Private,
Clean, Safe. Studio/Resid. 212-732-0115

COSTA DEL SOL

Beauty & Relaxation 212-593-1605

INTIMATE MASSAGE

Total Satisfaction. Private. 212-319-1830

YANNA 212-308-4658

Eloquent Massage. Upper E. Side & 5th.

High-Quality Service—Herbal Bath
Or Shower. 212-MU9-5920

FOREVER YOUNG 212-319-6778

Japanese Shiatsu. Studio/Resid.

ORIENTAL THERAPY

New Staff! Relieve Stress... Shiatsu,
Reflexology, Sauna, Table Shower, Steam.
Edgewater, NJ. 201-969-1323

LICENSED THERAPY

New York's BEST

SEX THERAPY

Board-Certified Clinical Sexologists
MD-Sup'v SURROGATE PROGRAM
All Dysfunctions - Privacy Assured
212-721-7650

SEXUAL SUCCESS

NYC's ONLY CERTIFIED* Sex Therapist-
Supervised SURROGATE Program.

SEEN ON 20/20 & CNBC.

Resolve Impotence/PE/Orgasm Problems/
Shyness. **PROVEN SUCCESS.**

MD Sup'v'd. End fear/failure. 212-971-6060
*Amer. Ass'n of Sex Educators, Counselors & Therapists.

Bright, Competent, Gentle Surrogate—
Confidential & Effective. 212-316-4768

Premature Ejaculation/Impotence Cured
forever in a 3-hr session. 16 yrs research.
Honorary doctorate. Scientific. Guarantee:
Permanent. Ins okay. 11am-1pm. 689-9717

Impotence? Premature Reaction?

Our treatment combines: Surrogate Therapy with
Hypnotherapy or Solution Focused Psychotherapy

Certified Psychotherapists & Hypnotherapists
Professional Surrogates M.D. Supervised

NY's Largest Center for Sexual Healing
member: American Academy of Clinical Sexologists

Insurance Where Accepted

Free Consultation 212-679-6717

ROLE PLAY

Nurse Therapy—Dress-Up. Behavior
Training. Luxurious, Upscale & Private.
Credit Cards Accepted. 212-684-6775

Kim—Live/Real/Intense/Exotic/Caring.
Unforgettable/Let's Talk. 212-245-4641-24hr

RENDEZVOUS

Upscale. Full Info. 212-713-5330

Southern Elegance—Pamper Yourself.
By Appointment. Taylor: 212-751-4415

Alexis—Exclusive, Exceptional, Expensive.
Upscale Clientele. 212-490-1555

Jasmine Returns—Pvt & Discreet Role-
Play. Explore Your Fetishes. 212-532-7135

EBONY IS BEAUTIFUL

Exotic Role-Play. CCs okay. 212-268-9484

Behavior Modification—Nurse Therapy
& Role-Play By Experts, For The Novice
& Connoisseur. AX/VI/MC. 212-889-3350

SWEET ELEGANCE

For The Refined Gentleman w/Exquisite
Taste. Your Place/Ours. 212-317-0124

The Ultimate Relaxation—Exotic And
Discreet. Midtown. Sabina: 212-297-0245

Statuesque Brazilian Role-Play—Elegant
& Discreet. Upper East Side. 212-517-9466

Upper E. Side—Venus & Rose: Sensual
Bodyrub & Nurse Role-Play. 212-427-3801

MISTRESS GINA & FRIENDS Mature
Lady. Rubenesque Look. Behavior Train-
ing. Discreet. E 50th. MC/VI. 212-371-3106

Discreet Encounters—For The
Sophisticated Gentleman. 212-207-1909

Katrina—Elegant Encounters For The
Upscale Man. E. 50s Locale. 212-758-8817

Explore Fetishes & Dreams

With Twin Mature European Mistresses,
Francoise & Danielle: 212-799-2567

ANGELIQUE

Yours Truly. 212-758-7081

Ultimate Encounters—Luxurious,
Upscale, For Successful Men 212-246-1314

BLUE JADE

Oriental Role-Play. 212-448-9274/9275

Pvt Role-Play By Mature Woman—Pvt
Locale. 24 Hrs. Studio/Res. 212-832-2610

Exquisite Captivating Behaviorist

Fetish Role-Play/Feminization. Cross
Dress. Expert w/Beginners. 212-754-5177

HOT SUN

Midtown
212-244-4027 / 244-4052

EXECUTIVE STRESS RELIEF

Plus First-Class Role-Play.
Private, Safe & Discreet.
Midtown/Resid. 212-714-1537

THE INCOMPARABLE REBECCA

Kind, Warm, Charming Relaxation.
Your Resid. Full Info: 212-714-7709

Wrestler Violet—Wrestling Role-Play At
Its Best. Private. 212-971-1076

Everything's Kosher—Exclusive. Help
Wanted. Call: 212-479-7939 / 212-946-5354

Vicki—West 50th. Exquisite, Mature
And Private. 212-265-4703

Elegant, Mature Relaxation—Private.
Call For Appointment: 212-697-5932

Russian Mystique—Elegant, Captivating,
Upscale. All Boroughs. 718-646-0922

Copacabana—Relax Your Body And
Your Mind. 718-779-9582

Continued on next page.



S P E C I A L S E C T I O N

This special classified display section effectively showcases your great gift suggestions to our highly responsive readers.

To advertise in this section, please call
212-779-7500

Issue Date: 12/2 On Sale: 11/25
Deadline: 11/6

LICENSED TO UNZ.ORG
ELECTRONIC REPRODUCTION PROHIBITED

Strictly Personals

New York's Premier Matchmaker

• NOW ALSO ON LONG ISLAND •

As featured in NY Times, Crain's NY Business, CNN, CBS, CNBC, ABC, FOX News, BBC, "London" Independent and Cosmopolitan

Are you someone special who isn't meeting that special someone? Don't be discouraged. If you are successful, sincere, emotionally mature and ready for a permanent relationship, please consult with me. In the most confidential, personal way, I will introduce you to the someone special you've been looking for.



The traditional ways of meeting someone are gone. Today, quality people prefer to meet through introductions. My clients are extremely attractive, educated, accomplished people. In the most dignified manner, allow me to introduce you to each other. I make meaningful introductions that can lead to long-lasting relationships.

Denise Winston
By appointment only 212-935-9350

Merger Sought—Between pretty downtown designer and offbeat businessman - a 50s cyberspace romantic. 3127 ☒

Stroudsburg, PA—Down-to-earth, attractive female, 29, 5'1", mom to an adorable daughter (2) - enjoys football (Jets), baseball (Yankees), picnics, beer and going out. Seeking handsome man, 30-40, secure and dependable, for fun and romance. Please send letter. Photo is appreciated. 3224 ☒

Successful MD—36-year-old, attractive, single, Jewish white male, 6', 180 lbs, fit, seeks intelligent, dynamic, sexy woman who is sensitive, slim, attractive, kind, under 35 years old - for romance and more. Note, photo and phone. 3210 ☒

Accomplished Surgeon—A multifaceted, handsome, really nice guy - passionate, fit, 5'10", funny, 42. Seeks affectionate, sincere woman under 37, for love, family. Reply requires phone/photo. 3213 ☒

Soft Lips/Sharp Mind—Attractive, successful single male, 40, seeks adventurous, sensuous female for romantic days and steamy nights. 3135 ☒ ☎

Still Looking For Mr. Right—I'm an attractive, thoughtful and athletic, 38-year-old, professional, single white female. I'm quite successful yet realize there's more to life than my career. My passions include sports, theater, dining, movies, tennis and beaches. I've been told that I'm too picky - still holding out for that down-to-earth, smart, athletic guy who is 35-45, great-looking, romantic and adventurous. If you're just as picky, send recent photo and note for reply. 3209 ☒

French Connection—Exquisite, attractive, elegant lady, Caucasian, 60, 5'5", fit, blond, brown eyes, European background/education, financially secure, seeks professional gentleman, Caucasian, 55-60, fit (6' plus), well-dressed/groomed, financially secure - likes opera, classical music, museums, good conversation on every subject. You will not be disappointed. No players, please. Bergen County, NJ. Photo/note. 3145 ☒

Seeing Is Believing—Very attractive, unencumbered Jewish female, Master's degree, 48, brown hair, hazel eyes, 5'5" tall, 118 lbs, shapely size 6. Enjoys health walking, Stairmaster, dancing and travel. Northeast Queens resident. Seeks marriage-minded, non-obese, nonsmoking Jewish male under 54. No couch potatoes. Note/current photo/phone. 3169 ☒

You Found Me—Cute guy, 37, real estate/stock market investor. I enjoy the ocean, movies, sunsets and having city and Hampton homes. Life is complete, except for you. Photo. 3129 ☒

Sharing Is So Much Nicer—Where is my soul mate? You're a woman, 38-50, kind, sensitive, communicative and down-to-earth. Keeping fit is important (it's great to see so many women in the gym these days), muscle is sexy. We both possess a sense of adventure, spontaneity and a social conscience. I'm 49, muscular, blue-eyed, with a trim beard. I'm not perfect, but I have a big heart and am well-liked. I need eye contact, holding hands, chemistry and balance. You? Note/photo appreciated (nongeneric). 3206 ☒ ☎

Attractive, Sensual, Affectionate—Petite Manhattan female, Ivy-educated, with sense of humor and energy to spare, comfortable in jeans or cocktail dress, in search of fit, smart, multidimensional man, 45-58, to laugh and have fun together. 3208 ☒

Quality Woman—Very attractive, petite, spiritual, dynamic entrepreneur, 32 - loves to laugh, the arts, outdoors, NYC, doing nothing, travel. Seeks handsome, funny, spontaneous, emotionally connected man, 30s-mid 40s. Photo/phone/note. 3236 ☒ ☎

Eclectic Brunette—A very attractive ex-ballerina (30s, 5'6", slender), who now works in the medical field, is seeking a multifaceted man (35-50). He should be sincere, attractive and successful, with a kind heart and good self-esteem. My interests include the performing arts, travel to both cities and places of natural beauty, working out at the gym, and spending time with friends and family. 3221 ☒ ☎

Nice Guy—40ish, tall single guy seeks 30ish, attractive female for a serious relationship, who enjoys the city, the country, movies and dancing. Note/photo. 3079 ☒

Cute, Blond And Sexy—Woman in fashion publishing. I'm thin, active and love life, family and friends. I'm seeking a kind, honest, handsome, successful man with a heart, who's as comfortable in a suit as in Levi's. Please be 32-45, and as dedicated to your career as I am to mine - but willing to make time for love and commitment. Catholic preferred but not essential. Please send photo/note/phone. 3220 ☒

Beautiful, Brilliant, Successful—32, Jewish, fit, great figure, Harvard MBA, with dazzling green eyes, soft heart and a passionate soul, seeks a unique man to spark my mind, weaken my knees and ignite my heart. Photo. 3128 ☒ ☎

Last True Gentleman!—(So I'm told.) Sweet, artistic, sensitive - and handsome too!! Live NJ/work NYC. Blond hair, hazel eyes, 29. Enjoys a little bit of everything. Loves to dance. Seeking independent, petite, attractive, in-shape, slim female, 20s, for friendship/companionship. Stephen King and X-Files fan a plus. Note and photo helpful. 3232 ☒

Long-Legged Beauty—Slender, graceful, irrepressible spirit, great smile, famous for ability to laugh and inspire same - world-traveled, warm, sophisticated, very fit, very early 40s (looks early 30s), Jewish (nonreligious), eclectic interests/talents. Successful career in graphic arts. Culture addict/nature lover. Looking to meet a warm, accomplished man (37-50) who, like me, approaches life with humor and passion. Note/photo/phone. 3238 ☒

Single Jewish Male—41, business owner, no dependents, seeks kind, fun, romantic, full-figured Jewish female, 25-35, to fall in love with. 3013 ☒ ☎

"the singles solution"

COCKTAILS for U

2 1 2 . 3 3 3 . 8 7 1 7

New and Improved!

HEAR THE VOICE BEHIND THE AD
CALL 1-900-443-1500

\$1.95 EACH MINUTE. TOUCH-TONE PHONE ONLY. THIS SERVICE IS FOR ADULTS 18 YEARS OR OLDER.

You can now call ☎ as well as write ☐ Strictly Personals advertisers. Look for ads with ☎ to hear a message personally recorded by the advertiser and leave a private message of your own. Advertisers' messages in this issue are accessible for 4 weeks beyond issue's cover date.

PROGRAM SPONSORED BY NEW YORK MAGAZINE AND NEWS AMERICA 900, 1211 6th Ave., New York, NY 10036. (212) 852-7700

Strictly Personals is a weekly feature. **Cost is \$36.50 per line**, two line minimum. Approximately 36 characters equal 1 line. Limited abbreviations. Add \$35.00 for NYM Box Numbers. Leave 12 spaces at the end of your ad for box number. Check or credit card information must accompany ad order (no cash or money orders accepted). First-page placements are available for a production cost of \$50.00. **Mail responses are forwarded continuously for six weeks and phone response line is open for 4 weeks after issue date** (phone service is not automatic and must be requested by the advertiser). To place an ad with credit card (VI, MC, AMEX), call 212-779-7500, fax 212-779-2449 or send personal check or credit card information with advertisement to: **Strictly Personals, New York Magazine, 2 Park Avenue, 11th Floor, New York, NY 10016**. Advertisers must include home address and daytime phone. All ads accepted at the discretion of the publisher. **New York Magazine is not responsible for printing errors and omissions.** Unless Publisher is notified in writing, by placing an ad in New York Magazine and purchasing a NYM Box Number, the advertiser agrees that New York Magazine can act on your behalf to discard advertising circulars.

SEND

A WRITTEN RESPONSE

Here's How:

STRICTLY PERSONALS

New York Magazine, Box # _____
P.O. Box 4600
New York, New York 10163-4600

No Hype Wanted—Single white male (5'11"/170 lbs/upper 40s/Catholic), into athletics (run, bike, tennis) and cultural events, seeks single white female who is outwardly oriented and can approach life with a sense of humor. You're wise enough not to be too caught up with yourself, and sensitive enough to place a high value on interpersonal development. Note and photo please. 3201 ☒

Distinctive, Far From Ordinary—Mysterious-looking, tall, pretty, divorced Jewish female with engaging presence. Early 40s. Well-informed, professional. Broad interests, European background. Lived/worked in Europe, speaks French. Witty, intuitive, refined. Enjoys recreational skiing, movies, warm weather, occasional impulsive travel, etc. Seeks healthy, attractive, successful, stable, insightful (40-55), single/divorced white male. Kind heart, good mind and pleasure in laughing together important. 3157 ☒ ☐

Clark Seeks Lois—Attractive Jewish attorney, male, 33, 5'10", with great personality and incredible blues eyes, seeks attractive, single Jewish female with a passion for life, for friendship, love, laughter and more. Note/photo. 3171 ☒ ☐

Friends Forever—Attractive, petite, curvaceous Jewish woman, 43, seeks passionate, introspective man. 3161 ☒

Very Attractive, Petite—Non-native Manhattanite, 35, self-employed, active, with eclectic interests, lively yet reserved, is ready for relationship, commitment, family (in that order, roughly), and would like to get to know a patient, financially secure, healthy, fit, humorous and good-humored man looking for someone of substance to spoil and cherish. Photo requested. 3180 ☒

Pretty Woman, PhD—Twiddles her thumbs. Be literate and 49 or so. 3239 ☒ ☐

Really Pretty—Intelligent redhead, young 42, physical therapist, warm, loving, caring, fun and funny, with interests in the arts, loves to dance. Seeks attractive, successful, sincere, kind and compassionate soul mate, 40-52, who seriously wants an intimate, loving, happy, committed relationship with a romantic best friend. Handwritten letter/photo/phone. 3149 ☒

The Man I'm Looking For—Is 45-55, smart, funny, loving, kid-friendly and able to connect. I'm very attractive, politically aware, Jewish, creative, stylish, fun-loving and (PhD) smart. 3154 ☒ ☐

Very Pretty/Energetic—Divorced Jewish female, 52, blond, slim and athletic, searching for youthful Jewish professional man who loves jogging, biking, dancing and traveling, as well as "things of the brain" like good conversation, theater, foreign movies, classical music and good books. Please be between 50-62, and bring along a sense of humor and a sweet disposition. Recent photo/note. 3132 ☒

Alluring, Affectionate, Amber-Eyed—Slender, shapely, attractive, professional Jewish female seeks male counterpart, 36-46, for lasting romance. 3151 ☒ ☐

Healthy, Somewhat Wealthy—And sincere, single white male, who is attractive (some even think good-looking), successful NYC business owner, 6'3", 205 lbs, 51, nonsmoker, athletic, divorced, emotionally open, playful, adventurous, mischievous and huggable, who appreciates the finer things in life. Seeking someone special to share real quality time in a giving/receiving relationship. Please be at least 5'2", with a fabulous figure, slim/pretty, great legs, somewhat buxom, 32-42, under size 8, who is open, warm, communicative, unencumbered, and still believes in fairy tales (love). Photo a must/phone a must or no reply. 3145 ☒

The Sultan of Brunei has 42 wives. Do you even know 42 women?

The more people you know, the better your odds.
Which is why we should meet. With our clientele of educated, professional women, chances are we can find one right for you. At least one.

Directors:



Andrea McGinty



Lynelle Herstedt



Ardath Church



Deborah Epworth

Dating For Busy Professionals.

New York 212.644.0022

New Jersey 201.461.2399



Attorney—60s, good-looking, athletic, seeks an attractive, successful female companion. Photo/phone. 3218 ☒

Very Pretty Professional Female—37, slim, great legs, intelligent, seeks single, white American male, MD or DMD, 33-48, with boyish clean-cut looks, good-natured and kind - for monogamous relationship. NJ. Recent photo. 3216 ☒

Blond, Blue-Eyed Woman—Pretty, sweet, smart, sincere, sexy, fun and funny, NYC Jewish professional, 5'7", 37. Seeks attractive, tall, successful, energetic, confident, good-humored man for romance and future. Photo if available. 3178 ☒ ☐

Attorney—Of uncommon brilliance, grace and integrity, unafraid to listen or to say something meaningful, devoted to friends and a six-year-old daughter, 46 and extremely fit, seeks substantial, vibrant, accomplished woman over 30, lucky enough to have her pick of any man except the one she really wants. 2949 ☒

Smart, Sweet, Funny—Literate woman, 42, full-figured, seeks mensch (Jewish or not), 40-57, with brains, wit, heart and gift of gab. 3204 ☒

Take A Chance With Me—If you're an affectionate, beautiful, smart, outgoing woman under 35, who is reading this ad and hoping to find the man of your dreams, you won't be disappointed! You'll meet a super-smart, super-successful, wealthy, good-looking, fit, genuinely nice, 5'11", 39-year-old guy who is honest, warm, easy to talk to, interesting, lots of fun and ready to meet you. Too good to be true, you say?? Why not drop me a note with your phone and a recent photo (required for response!), and find out!! Your satisfaction is guaranteed!! 3223 ☒

31-Year-Old Auburn Jewish Guy—5'10", slim, athlete's build, good looks, high-income computer consultant. A real mensch with boyish grin and old-fashioned values. I enjoy NYC, dogs, comedy. Looking for excitement and romance leading to marriage, family and bliss. Tell me about yourself! 3172 ☒

NEW YORK **Strictly Personals** and MARTINI'S present **Martini Madness**

The evening includes:

Where young professionals
(20s & 30s) meet, mingle
and sip martinis...

Delicious buffet.
Martini sampling.
Coupon for 25% off a Strictly
Personals ad.

Free CDs for every guest!

Annie Lennox, Robert Miles,
RCA Records Alternative Sampler

Martini's Restaurant:

810 Seventh Ave. (at 53rd St.)
Tuesday, October 29, 6-9 pm

Must pre-register to attend:

First 150 Men
First 150 Women

To reserve your space, please mail a check for \$25 to:

NEW YORK MAGAZINE PARTY

2 Park Avenue, 11th Floor • New York, NY 10016

FOR MORE INFO., PLEASE CALL 212-545-3676

Tickets will be mailed to you and a list will be at the door.

**ABSOLUTELY NO TICKETS WILL BE SOLD AT
THE DOOR - SO REGISTER TODAY!!**

Strictly Personals

We've been using the same instrument
to make introductions for the last 5756 years.



*A down-to-earth approach to meeting Jewish people.
Without hidden or excessive costs. See the difference a
personalized matchmaker can make. We did.
We're a married couple that met through one.*

*For an appointment or more information,
call (212)808-3054.*

230 Park Avenue • Suite 1000
The Helmsley Building
New York, New York 10169

BLUMBERG
Introductions
For the Match of a Lifetime

Soulful And Creative Man—Successful and generous, with a passion for nature, work, friends, intimacy and music. Seeks woman, 26-36, of depth, humor and daring. For keeps. Photo appreciated. 3181 ☒

Beautiful, Bright, Slim—36, Jewish professional, who is athletic, fit, has varied interests and is fun to be with, would like to meet an intelligent, sincere professional male, 36-45, for a lasting relationship. Note/photo appreciated. 3174 ☒

Handsome Black Professional—40, 5'11", physically fit, Ivy. Enjoys riding, foreign travel, theater, exercising, brunch and good conversation. Seeks beautiful professional. Photo please. 3233 ☒

Southern Comfort in Manhattan—Vivacious, bright, dazzling, stylish, mid 30s, 5'6", Twiggyesque. This "Big Easy" Jewish entrepreneur seeks equally eclectic, thoughtful man, 35-42, 5'10" plus, who's fit, witty, enjoys exotic travel, film, theater, music and dining - from crayfish boils to evenings at Chanterelle. Advanced degree a plus. Photo a must. 3214 ☒

You: Jewish (Nonreligious)—Professional male, 48 plus. Me: upbeat, caring professional female. 3222 ☒

Statuesque Blond—Blue-eyed, 39, female corporate officer, volunteer coordinator of homeless program, adventure traveler, looking for man to admire and appreciate. Send note/photo. 3170 ☒

Great Guy—MD, Catholic, 37, handsome, kind, gentle, sensitive, affectionate and adventurous. Photo please. 3155 ☒

Transplanted VT Executive—Divorced white male, 54, looking for classy, intelligent, beautiful lady, 35-48, who cares about her inside as well as her outside, enjoys live theater, music, fine dining, travel, can laugh. Good relationship with father. Photo preferred. 3125 ☒

Beautiful, Bright—Professional woman, 54, 5'8", size 6, seeks emotionally and financially secure man, 50s-up, to share life's pleasures and perils. Note/photo/phone, please. 3160 ☒

39, White Jewish Male MD—Just looking to meet someone new in the NYC area. Note/photo/phone. 3045 ☒

Sweet And Savvy—Sexy, beautiful, slim, petite Christian brunette, 35, seeks very handsome, bright, successful businessman, 33-40, for friendship, romance and more. Note/photo/phone. 3185 ☒

Latina Beauty Sought—By successful Jewish professional, JFK Jr. type, 38, 6'2", sweet, kind, caring, affectionate, with a heart of gold. 3212 ☒

Vote No To Four More Years—Of being single. Pretty, independent blond, 35, seeks fellow professional, 32-42, who is smart, funny, honest, honestly attractive and not interested in term limits. 3124 ☒

Warm, Witty, Pretty—Creative entrepreneur, 38 - politically active, world-traveled adventurer with passion for film, literature, camping, zydeco music, dogs, tabloid TV - Jewish, Ivy-educated. Seeks kindred spirit for friendship, romance, love. Photo/note. 3123 ☒

Exotic, Pretty And Adventurous—Lady exec whose passions include music, sports and travel, seeks fabulous, secure gentleman, 45-60. Photo/note. 3062 ☒

Terrific Catch!—Handsome, wealthy, romantic man, 38, 5'10", loves sports, the arts and travel. Looking for a 27-36, beautiful, smart, sexy woman for a fabulous romance. Note/photo. 3153 ☒

Single Female MD—35, seeking beautiful man, inside and out, to share life's pleasures. Note/photo a plus. 3147 ☒

Good Man Wanted—By very attractive, willowy, 5'7" brunette, mid 40s. Seeks company of lean and attractive professional male, 50-60. Photo. 3131 ☒

Lovely Blond Professor Of Literature—Highly accomplished, slender and shapely, spirited and surprising. Seeks politically progressive man of keen intelligence and wit, handsome and fit, late 30s-early 50s, to share travel, the arts and urban adventure. Photo/personal note. 3142 ☒

NEW YORK MAGAZINE Strictly Personals LOVES THE YANKEES!

Celebrate the World Series with a **SPECIAL 10% DISCOUNT** on your personal ad in the 11/12 issue (on sale 11/5). Cheer them on, because we'll **TAKE AN ADDITIONAL 1% OFF** for every home run the Yankees hit in the World Series games. So...
ROOT! ROOT! ROOT!
for the home team and win with the **NEW YORK YANKEES** and the **NY STRICTLY PERSONALS**. You must mention this ad to receive the special discount.



Call **212-779-7500**

or fax your ad to:

212-779-2449

Cannot be used with any other special promotions.

SEND

A WRITTEN RESPONSE

Here's How:

STRICTLY PERSONALS

New York Magazine, Box # _____
P.O. Box 4600
New York, New York 10163-4600

I Am Woman, You Are Man—We are both exciting, extraordinary, worldly, fun, happy, loving, healthy, enthusiastic, affluent. We are very special people over 45. (I'm great-looking and Jewish.) We love life, living, doing, and especially loving and laughing with one special one. Delights await us if you entice me with your style. Letter/photo. 3231 ☒

Seeking Co-Parent—Stable, healthy, financially secure, nonreligious Jewish male (never married), seeks mature woman with whom to co-parent. Emotional and financial support provided. 3211 ☒

Single Jewish Female—34, teacher, seeks marriage-minded Jewish professional with traditional values. 3140 ☒

Blue Eyes—Financially/emotionally secure man, 48, very fit, seeks special lady able to cope with a hopelessly romantic professional who works evenings. 3187 ☒

Chair-Lift Conversationalist Sought—Novice skier, male, 42, seeks skiing companion...also into sailing, beaches, almost anything outdoors, and the City's eclectic collection of food, the arts and entertainment. Note. 3197 ☒

Very Attractive Professional, Trim—Green-eyed blond seeks male, 50s, who is kind, honest, likes to laugh, and enjoys lots about life, the arts, the outdoors and intimacy. 2952 ☒

Looking For—A sleazy, nasty, good-looking guy who can really cook, 53-45. Photo/phone, please. 3196 ☒

Classy, Fit And Pretty—Redhead, successful professional in the arts/business, mother of three super children, seeks attractive, energetic, evolved man to share laughter and love. 3230 ☒

Gay White Female Seeks Same—My friend is fun and funny but too shy to write her own personal. People love her and enjoy being in her company. She's 42, slender, with light hair and smiling Irish eyes. She also owns her own successful business and is very entrepreneurial. If you're 35-45, enjoy good restaurants and good fun, call my friend. 3200 ☒

Hi, I'm A Single Jewish Female—29, 5'4", fit, cute, honest, kind, down-to-earth, sports fan. Love laughing, long walks, Bugs Bunny and more. If you're a single Jewish male, 27-33, tall, fit, fun, sensitive, sincere professional who's ready for a relationship, send note/photo. 3120 ☒

Friends Looking—For a perfect birthday present: if you are an attractive, intelligent, self-sufficient, appealing white gentleman, tie on a bow and deliver the whole package to an attractive (blond, big brown eyes, great smile), youthful, spirited, professional, divorced white female, celebrating the big five-O. Many happy returns! Photo/note. 3190 ☒

Call Mom And Grandma, Too—You have found him! 38, unique Jewish gentleman seeks a very special woman. I'm 6'5", extremely handsome (the truth, I promise), educated (Master's degree), truly ready for monogamy and marriage. Exercise, charity work, sporting events (great season tickets: Knicks, Rangers, Yankees, Giants), museums and ballet are a few of my passions. I have been blessed with financial security - therefore, helping other human beings is very important to me. Family, nephew and nieces, are the loves of my life. My dream is to meet a tall, honest, exquisite woman (inside and out), 24-36, who is comfortable with herself. This woman is sexy but classy, outgoing yet humble, social but loves the comforts of home. She's career-oriented but very family-minded. She loves children, culture and cuisine. Spirituality and health are a major part of her life. Love and laughter is something she yearns for daily. This is a very serious and sincere ad for a long-term, loving, lasting friendship, partnership and relationship. Please respond with note/full-length recent photo a must. Call in addition. 3163 ☎

Female Author—Home base San Francisco, mid thirties, perspicacious, lucid, sardonic, comely blondish bicyclist with esoteric tastes embracing understatement, privacy, bebop, blues, Mahler, nature, Nativeness, voluptuary highs, aisle seats, and Stormy Weather, seeks a supple, sensual, wry, composed, tall, preferably blond mate for uncommon family affair. Someone who has mindful enthusiasm for luminous love and bringing up babies, the latitude for far-flung treks, and who, back at the homestead, relishes the details as we sit across the gothic wooden table laden with sumptuous organic feasts, our well-loved friends coming for Sunday dinners, stories and rap infused with political defiance, sovereign science, neolithic virtue, radical thought, self-possessed rebellion and shameless discovery. Call 3137 ☎ or write POB 170417, San Francisco, CA 94117

Stunning, Sexy And Statuesque—Well-built, very attractive Jewish female, 37, 5'5", green eyes, alive with wit, charm and warmth. To capture my heart, have a good sense of humor, be 33-42 - to enjoy travel, theater, sports, dining out and the companionship of a real woman. You won't be disappointed! Recent photo/note. 3166 ☎

Single, White Jewish Male—36, college graduate, computer professional, seeks soul mate with romantic interests. Loves movies and fine dining and high technology. Please send photo. 2966 ☎

I Have No Arrests!—A job, a driver's license and a sense of humor. Curious, gentle, patient, outgoing, compassionate, thinking exec. A strong sense of values and perspective, with no nasty habits or problems. Interests: theater, flicks, conversation, travel, sailing, fishing, hiking, dogs and giving a hand up. Trim, divorced, white Christian male, 50, in search of one accomplished white female with similar interests - comfortable with who and what she sees in the mirror, as I am. 3199 ☎

Beautiful, Blond-Haired, Blue-Eyed—MD, 32, enjoys working out, the arts, travel. Seeks attractive, fit, kind, successful Jewish professional, 30-40, for serious relationship. Note/photo, please. 3159 ☎

European, Bright, Attractive, Classy—Warm, independent widow, Christian, seeks caring, affectionate, generous, educated, successful gentleman, 55 plus - for marriage. 3133 ☎

Dudley Moorish—Successful English-Jewish businessman, 48, transplanted from London to NYC, seeks vivacious, sexy, affectionate Jewish woman to be my best friend and lover, for a lifetime of adventure. Photo/note/photo. 3011 ☎

Sexy Pro Athlete—Seeks man, 27-43, 5'10" plus, who is handsome, financially successful, athletic, smart, humorous, outgoing, fit. I'm 28, 5'8", successful, dark-haired beauty with great legs, Ivy grad, Jewish woman who loves snow skiing, tennis, horseback riding, sushi, Seinfeld and riding my motorcycle. Also love movies, theater and sporting events. Respond if you're a warm, generous nonsmoking man with similar interests, who loves to cuddle. Note/photo. 3183 ☎

Life Is Good—But together with that very special someone, life can be wonderful! This very handsome, sharp, stable, successful, very fit, loving Christian gentleman, 40, 6', wishes to meet a truly beautiful (inside and out), smart, classy, sensible woman for love, marriage, family and our very own happily ever after. Letter/photo/photo, please. 3225 ☎

We know they're compatible.

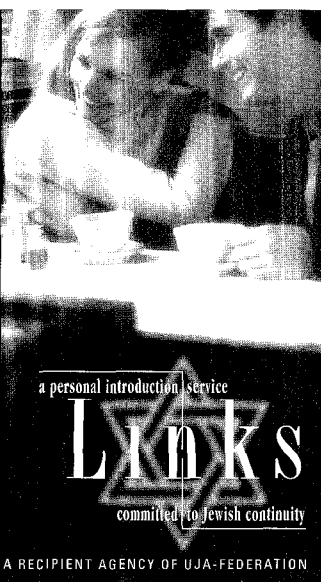
We've already been intimate with both of them.

Links introduces single Jewish men and women to each other in a sensitive, thoughtful and highly personal manner.

In-depth personal interviews conducted by trained staff help assure highly compatible matches. Fees are reasonable.

Call (212) 979-1846.

A NOT-FOR-PROFIT PROGRAM OF JBFCs, A RECIPIENT AGENCY OF UJA-FEDERATION



Seek Offbeat Yet Upbeat—Spontaneous woman, sometimes serious/sometimes frivolous, but always sensitive - pretty, Waspish or Oriental, mid 40s-mid 50s, who follows her intelligence, learning and good taste rather than what's fashionably "in". She has enthusiasm, good sense of humor, pleasing voice/accent, great legs (shapely and straight), and must have a slender, in-shape figure. No smoker or right-to-lifer. I'm a divorced, slim, in-shape, considered attractive, financially secure, outspoken Wasp man who enjoys lots of tennis at B level, fine Bordeaux, history-related travel, and Bach to Broadway. Send note, phone and recent clear photo. 3229 ☎

Halloween's Here—Single Jewish male, 40, handsome, athletic, sincere, seeks nice Jewish ghoul, 28-36, nonsmoker, pretty, slim, athletic and down-to-earth, to bring home to mummy. Marriage and family goblins only. Note/photo. 3164 ☎

Seeking Assertive Lady—Good-looking, athletic business owner, 41, 5'11", 185 lbs, eager to please, would love to meet a fit, attractive lady who enjoys being pampered. NY/NJ. 3186 ☎

Very Attractive, Foxy—Long-haired brunette, petite and curvaceous, 40s, divorced mom and teacher, South Shore LI, looking for an attractive, sensual, financially secure man who loves being pampered by his princess. 3167 ☎

Our Friend M.—Is a sexy, gay white man, 40, financially and emotionally secure. He loves theater, working out and weekends in the country. We're helping him locate his perfect mate. Photo/note. 3234 ☎

Luv Me To Alpha-Bits—Attractive. Brunette. Creative. Daring. Energetic. Fit. Golfer. Humorous. Independent. Jewish. Kind. Loving. Mid 30s. Nonsmoker. Open. Positive. Quite a cook. Romantic. Skier. Tennis. Upbeat. Voluptuous. West-sider. X'd. Youthful. Zesty. Seeks athletic, dynamic, fit, fun, career-contented professional male, 34-42, 5'10" plus, who can relate to all this mishigas. Photo. 3148 ☎

Jewish Professional Male—(Doctor), 31, attractive, fit, funny. Interests include: antiques, movies, comedy, culture, dancing, disdain for Clinton. Looking for single Jewish professional female, 23-31, for romance and to possibly share life with. Note/photo. 3078 ☎

Charming And Handsome—Fit Christian man, early 40s, seeks a kind, sensitive, fun-loving woman in her late 20s-30s, who has a passion for living, to enjoy all that life has to offer...whether it is in NY, San Francisco or Paris. I am a successful entrepreneur who is equally comfortable at Lincoln Center, Soho, the Garden and the links at Pebble Beach. If you have similar interests and would like to meet, drop me a note with photo please. 3226 ☎

Slim, Sophisticated Manhattan Lady—Loves travel, the arts, financially secure. Seeks male counterpart, 60 plus. 3194 ☎

SPECIAL SECTION

This special classified display section effectively showcases your great gift suggestions to our highly responsive readers.

To advertise in this section, please call
212-779-7500

Issue Date: 12/2 On Sale: 11/25
Deadline: 11/6

DATE SOMEONE WHO KNOWS A FREE RADICAL IS NOT A RETIRED LIBERAL POLITICIAN

GRADUATES & FACULTY OF THE IVIES, SEVEN SISTERS, MIT, STANFORD, UNIVERSITY OF CHICAGO, UC BERKELEY, NORTHWESTERN, DUKE, JOHNS HOPKINS AND ACCREDITED MEDICAL SCHOOLS.

DATE ALUMNI AND ACADEMICS

THE RIGHT STUFF

An Introduction Network

800-988-5288

Strictly Personals

Smiles Are RomanticSM

- Cosmetic Dentistry
- Tooth Whitening
- Implants
- Periodontics
- Endodontics
- Oral Surgery
- Orthodontics
- Computer Imaging
- Financing
- Evening Hours
- Dental Lab on Premises
- Free Consultation

Dr. Dorfman has managed one of the most successful dental practices in N.Y.C. for over ten years. He is a Penn honors grad who has edited many dental articles and is a member of Mensa and the American Dental Association.

Dr. Jeffrey D. Dorfman and Associates General, Cosmetic and Implant Dentistry



18 East 50th Street • Penthouse, Suite C • New York, NY 10022
Between Fifth & Madison Avenues • (212) 754-6555

Gorgeous Ivy Graduate—Tall, thin, funny, sweet, artistic and accomplished - likes beach to ballet. Seeks outstanding Jewish man, 35-45. Photo/phone. 3207 ☒

Seeking Pre-1947 Vintage Male—Excellent chassis, spirited engine, trim body, to travel life's highways. Vivacious, pretty, Ivy-educated lady promises captivating company. Note/photo. 3237 ☒

Classy Female - Vivacious Brunette—Very attractive, slim, curvaceous, sensitive, sensuous, retired, successful entrepreneur, artist and designer, seeks intelligent, self-assured, fun-loving, active, gentle man, 60s (who knows how to communicate his feelings), for romance, laughter and travel (golf a plus), to share adventures in the arts and life. Informative note/photo appreciated. 3168 ☒

Happy And Loving—Successful man seeks loving woman, 44-56, slim and petite, for relationship. Photo. 3235 ☒

Treasure Hunt—Goddess' consort, tall, 60s, seeks owner of moonstone. She is tall, dark-haired, in her 50s, does not smoke, loves Puccini and Shakespeare, and will surrender to a loving, nonmarital, soul-bonding relationship. (212) area only. Photo crucial. 3189 ☒

Tarzan Wanted—Jane, hottest technobabe east of the Hudson (loves such jungle activities as rollerblading, skiing, tennis and travel; her city side loves theater, movies, downtown and dining), in her 40s, auburn and petite. Looking for white male, 40 plus, to share same jungle and, when in town, to play Nick to her Nora. Note/photo/phone please; will exchange. 3165 ☒

Good-Looking, Tall, Successful—Ivy businessman - Wall Street, art, family interests, 40s, Jewish. Seeks pretty, slim, cultured professional, 30s. Photo/phone. 3156 ☒

Wonderful Man, Not Only Gay—But happy and talented too. He's too busy (successful director) to find the love of his life, so we two adoring friends decided to act on his behalf, with his slightly reluctant blessing. Heart-stopping hazel eyes, dazzling dimpled smile, wit that outshines the smile. Very attractive, appealing man in his 50s. If you are - like him - literate, funny, high-energy and grown-up in the ways that matter, please write to this man, the catch of the decade. 3215 ☒

Model—Stunning at 5'10", with inner beauty. My associate deserves a serious Jewish professional, 30-37. Want enchantment for life? Photo/note/phone. 3158 ☒

Witty And Warm—With a great little dog. This striking, slender widow on the North Shore awaits her cohort for beach-combing, antiquing, bike riding and other adventures...the good life. You're young-spirited, 60-70-something, professional Jewish man with passion, wit and charm. A nonsmoker, also from Nassau County. Photo/note. 3144 ☒

Pretty, Savvy MBA—Selective, witty, slim Jewish female, 29, seeks successful, handsome, educated, funny and confident Jewish male, 29-36. Photo. 3175 ☒

Someone You Would Feel Proud—To be with. Perceptive, attractive, slim, romantic, confident, successful mom (teen), wants to meet a man, 50-60, who is fun to be with, quick to smile, emotionally and financially secure - but not completely happy without a mate. Note/photo. 3191 ☒

Irish-American Man Wanted—By Asian female, 35, beautiful, shapely, intelligent, cultured. You are truly handsome, well-educated, honest. Traditional values and sense of humor. Photo. 3217 ☒

Pretty MD—41, 5'5", 115, wickedly funny, divorced Jewish female, successful, warm, sweet, two kids. Seeks warm, successful professional man, 38-50. 3205 ☒

Attractive Brunette—Jewish-Italian, 5'5", 135, seeks special man, 57-67. 3150 ☒

Feminine, Fit, Attractive—Creative type, 37, single white female, MD, would like to ski alongside a kind, generous man whose warmth shines through, is a traveler-explorer - who hasn't forgotten how to have fun. 3193 ☒

SEND

A WRITTEN RESPONSE Here's How:

STRICTLY PERSONALS

New York Magazine, Box # _____
P.O. Box 4600
New York, New York 10163-4600

Active, Creative, Handsome—Jewish male, 29, attorney - seeks female: warm, natural, inquisitive. 3126 ☒

Skier Needed—For winter; tennis player and sailor for summer; biker, hiker, tourist, real person for all seasons. I'm a tall, fit, healthy, Jewish, nonsmoking widower of 64, with time and means to do it all - you have to be free, young enough to keep up. Photo/note/telephone vital. 3139 ☒

Strikingly Beautiful MD—Slender, Jewish, 42, artistic, high-spirited, generous, seeks a man who possesses similar attributes, to share life. 3195 ☒

A Beautiful Smile—For you, a special man. Her warmth, style, humor, sweetness, intelligence (well-educated/professional), 46 years, blondness and lovely legs, will stimulate and light the world for her 50ish, kind, broad-shouldered businessman, be you both in Tahiti or at home. Note/photo. 3141 ☒

Wanted—Attractive woman to share fun and fantasy with attractive man, 41, solid, 5'11". Photo/note. 3176 ☒

Where Are You?—Successful, pretty, petite female, 36, seeks an established, handsome Jewish man, 35-42, who is dynamic, witty, sincere and athletic. If you are not intimidated by beauty and brains, and are looking for a special woman, please respond with note/photo. 3134 ☒

Please Show Me—That a vibrant, pretty, fit, feminist professor, 38, 5'6", who likes hiking, x-country skiing, the arts, travel, can meet a thoughtful, secure, progressive, athletic man through an ad. Want to share outdoor adventures, Sunday Times, laughter, conversation, family? I'm in Hudson Valley - see if it's worth it! Photo. 3184 ☒

West Side Charmer—38, vivacious, sincere, attractive Jewish professional female seeks fun, kind, caring gentleman, nonsmoker. Photo appreciated. 3202 ☒

Tall, Dark, Handsome Attorney—With GQ looks, 48, 6'2", 185 lbs, divorced, no children, Ivy, animal lover, seeks tall, slim, attractive professional female, early 30s-early 40s, with no dependents, for serious relationship. Note/photo and recent photo a must for reply. 3005 ☒

Tall, Handsome, Athletic—Irish attorney, 45, seeks girlfriend. Photo. POB 022352, Brooklyn, NY 11202-0050

Average Man—Seeks relationship with sweet, slender, fit NYC woman. I am 49, 5'7", enjoy movies, working out, reading. Photo appreciated. 3152 ☒

Not Tall Or Rich—But still a great catch! Fit Jewish MD, 5'7", 150, 45, seeks smart, pretty, thin, unpretentious, uncumbered woman, 28-42, for lover, best friend, wife. No cats! Photo. 3146 ☒

NEW YORK MAGAZINE TICKETMASTER[®] CALLING ALL SINGLE MOMS AND DADS

Bring the kids to see the #1 show in America, the Radio City Christmas Spectacular[™], and enjoy dinner at the Harley-Davidson[®] Cafe during

A SPECTACULAR SINGLE PARENTS NIGHT OUT on SUNDAY, NOVEMBER 17TH

Your evening includes:

- ★ Buffet dinner at Harley-Davidson[®] Cafe beginning at 4:30pm
- ★ 7:30pm performance of the Radio City Christmas Spectacular
- ★ A bonus 25% off coupon for a New York Magazine Personal's ad

Grownups \$41-\$61 (reg. \$76-\$96), Kids \$30-50 (reg. \$54-\$74)

Call **TICKETMASTER** now at (212) 307-1000 to order this incredible package! You must mention code **NYM**



Nov 7 - Jan 5
6th Ave. between 50th and 51st Streets



Available only by phone. Can't be combined with any other offer. Good for Nov. 17th, 7:30 pm show only. Subject to availability. Not good for VIP seating. A \$1.00 facility charge is included in the price of the ticket. Package subject to Ticketmaster service charges.

Assortments

Introductions Club - SPACE NOW For Successful Jewish Men, 30-60. Women, 25-39. Recom'd by New Yorker, NYM. PhD interviewer. 7th year. 212-877-0723

Field's Dating 212-591-2233—Rm 1600, 317 Madison Av, NYC 10017 (ent 42 St.)

FRIDAY, OCTOBER 25
Upscale Profs, 28-49
5:30-10pm, 600+ Expected, \$20
DJ, Dancing at the Exclusive
Au Bar
41 E 58th St, Betw Park & Madison
Comp Hot Hors d's 1st hr, 6-7pm.
Free sample fragrance to the 1st 50 women.
For info: 212-726-2424

Classical Music Lovers' Exchange™
For unattached music lovers. Nationwide.
Box 31, Pelham, NY 10803. 800-233-CMLS

A+ RATING! Meet beautiful **Russian & Jewish** ladies living in NY. Catalog avail + tours to Moscow. Int'l Singles 212-736-6870

BEST SERVICE - BEST LADIES
CEOs, MDs, JDs for Upscale Asian/
Latin/Russian ladies. **PARTY Sat, 10/26**
Loews NY Hotel (PH). LOA: 986-8590/91

Single Lovers of the Arts—Helping singles get together nationwide. 300 Main St., Ste 258, Huntington, NY 11743. 516-673-1466

Crossroads—The Gracious Way To Meet Quality Single People. Praised By The NY Times... For Information: 212-972-3594

QUEST JEWISH SINGLES PARTY
THURS, 10/24: Tavern on the Green
6pm, \$20, Ctrl Pk at W 67th 914-725-4968

UNIQUE ONE-WEEK OFFER!!!
FREE 2-Month Listing - Call Now!
• **CHOOSE From PHOTOS** •
FREE Consult, Booklet & Information.
ASC's Personalized Service: 800-572-3550

Meet Local Asian Ladies—Amer men. Friend/marriage. Party 11/16. 212-949-7581

FREE RELATIONSHIP ADVICE
Counseling Line...
Call Psychologists: 212-875-0167

Fall Into Fun! Hadassah's 2nd Annual Happy Hr for Health Care, **THUR, 10/24** 6:30-10pm at **Reminiscence**, 334 E 73rd St, 1 free drink, buffet, \$25pp. Info: 501-2292

Read Any Good Books Lately?
An often-used opening line when meeting other singles. A great place to use it is at the Jewish Braille Institute sound studios, where lots of talented singles record books for the blind. Wonderful people and a terrific cause. For more info, call Cantor Mindy J. Fliegelman: 212-889-2525

STAN & JEFF INVITE YOU To Their 3rd Annual, All-Inclusive "City Slickers" Weekend at Pinegrove Dude Ranch, With Free Unlimited Horseback Riding, 11/8-10. Info: 212-426-6629 / 201-585-2454

Saturday Oct. 26 at 9pm
Park Madison Business & Professionals
MAGGIE'S PLACE • 47 & MAD.
Great Party Last Saturday
Age 30-49 • Famous Hot Buffet
Popular Price Bar
NY's Newest Bi-Level Nite Spot \$20⁰⁰ Adm.
718-318-2424 • 718-224-9263

Single Gay Men—Cocktail Parties, Dinners For Profs. 212-631-1189

MARION SMITH PROF'L SINGLES
SAT, OCT 26, 8:30pm - ST. MORITZ
\$25. Buffet, Dance. 50 Ctl Pk 212-944-2112

Seeking A Meaningful Connection?
We'll Help Find Your Match! 212-877-5151

QUEST JEWISH SINGLES PARTY
Sat, 10/26: Jukebox, 8:30pm, \$20/\$25
aft midnt, 304 E39 (btw 1&2) 914-725-4968

New York Magazine Presents
Great Gifts...
A holiday shopping guide to the best this city has to offer. Reach our affluent audience of 1.4 million readers in this special "Christmas Gifts" issue, edited by Corky Pollan, on sale November 25th. Deadline for advertising is November 8th.
For information, call
Michelle Krell Kydd @ 212-545-3672

Discerning Jewish Professionals—Fine Art of Matchmaking. Raizy: 212-877-5167

FRENCH NIGHTS
'LES BABAS COOLS'
(zee french rock band of nyc)
THURSDAYS 8pm - 2am
LE RESTAURANT RUSSE
555 W. 57th St. (11th Av.)
Easy Parking - Lots of Cabs
Dance Floor - Cash Bar
Cover Charge: \$10
Friendly International Company
OOH - LA - LA !

T A L L Club (212) 332-0067—A social club for TALL Men 6'2"+ & Gals 5'10"+

Looking for Someone Special?
Someone who is honest and just right for you? Then call
1-900-950-3950, ext 2061
If you're serious about meeting Someone Special, **CALL NOW!**
\$1.99/min. 3 mins avg. 18 Yrs +
AYOC CO, Fort Lee, NJ 201-302-7480

Single Womens' Network—Nat'l group for support, travel, networking 212-529-9295

Single Booklovers Nationwide. Est 1970
Box 117, Gradyville, PA 610-358-5049
E-mail: 103474.1057@compuserve.com

THE MUSIC LIFE
212-333-4000
The coolest way to discover new music... and meet people! Over 20,000 recordings. Hundreds of new personal messages. Only \$6.95/month unlimited calling.
ENTER MAILBOX 96 FOR FREE TRIAL!

SOLUTION FOR SINGLES
• **SELECT from PHOTOS** •

A personalized intro service for busy NY/ NJ profls & execs. 8 yrs. 201-944-6171

Conversations—Long-standing dinner parties - professional singles. 201-567-2082

Is You Smart?—If so, be on a game show. MTV's Game Show! 1-888-778-8991

Set Sail for Sight
Helen Keller International (HKI) 2nd annual gala for Childsight™ - a free vision screening and eyeglass program for inner-city youth. Delta Gamma Sorority and Sigma Chi Fraternity host the event on Thurs, Nov 7th, 6:30-10:30pm, Tavern on the Green, CPW/67th St., dancing, hors d'oeuvres, raffle, silent auction. Tkts: \$125 pp (juniors under 30 years \$85 pp). Tkts avail at door or call HKI: 212-943-0890

Ski Pals Wanted—Single female, 30s, seeks new friends for ski trips. 3182 ☎

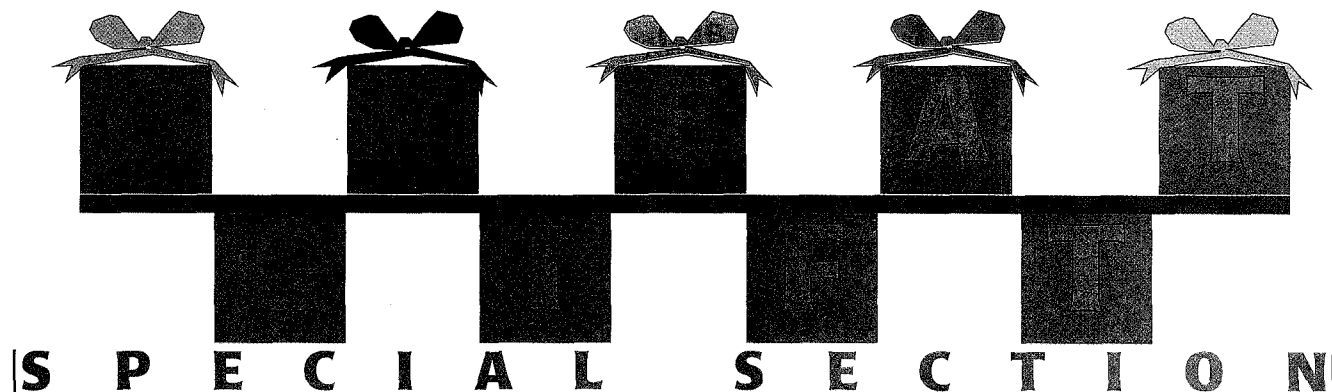
Send A Written Response - Here's How!
New York Magazine, Box# ---
P.O. Box 4600, NY, NY 10163-4600

Singles Support Groups
Call Psychologist: 212-875-0074

CATHOLIC SINGLES
Magazine & Dating Service, Since '83.
All ages. Single, widowed, divorced.
Affordable. Free info: 1-800-798-5379

Date Someone New This Weekend
Call to hear 1000's of voice personal ads for free!
212-987-7000
THE RELATIONSHIP LINE
Customer Service 212-987-7001
FREE CALL

To place your ad in the ASSORTMENTS section —Call Denise Sisto at 212-779-7500



appearing in our eagerly anticipated... **CHRISTMAS GIFTS ISSUE**

Issue Date: 12/2 On Sale: 11/25 Deadline: 11/6

To advertise in this section, please call 212-779-7500

Strictly Personals

You've thought about it...

Your best friend met her husband from it...

All your friends think you should do it...

And so do you, but...

You can't imagine writing it...

And it will never work for you...

You're different...

Although the people who advertise seem so...
professional...

Educated...

Cultured...

Fun...

Well-Groomed...

Caring...

Sensitive...

Interested and...

Interesting...

Just like you, right?!

So, maybe it's time to...

Listen to your friends...

And your heart...

And place a Strictly Personals ad in *NEW YORK*
MAGAZINE

Phone 212•779•7500

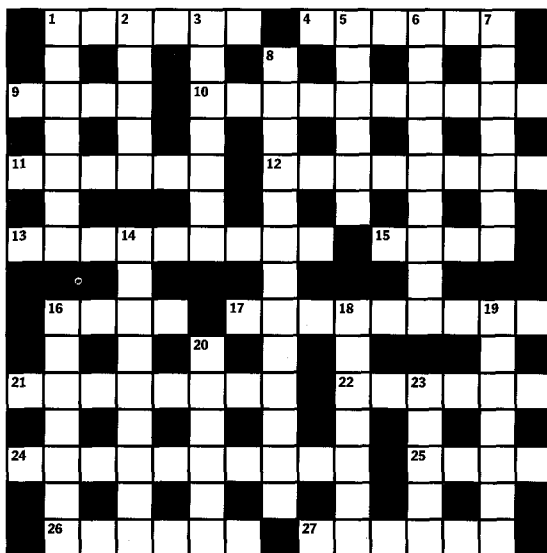
Ask for our personal ad-writing tip sheet.

Fax 212•779•2449

The 'Guardian' Crossword

ACROSS

- 1 Bound to have a prior engagement. (4,2)
- 4 A sick benefit prescription? (6)
- 9 Fastener for a jumper. (4)
- 10 Holds until completely motionless. (10)
- 11 Let Eva twirl in the dance. (6)
- 12 Unforeseen turn made awkwardly. (8)
- 13 Jane's man of Kent. (9)
- 15 Transported for regimental training. (4)
- 16 Capital punishment. (4)
- 17 Not in the charts? Not even recorded. (3,3,3)
- 21 Dead estate agent. (8)
- 22 It's used for pounding with a mortar. (6)
- 24 One who is deep in the letters of Freud and Eliot. (10)
- 25 Get out of doing something. (4)
- 26 Adjustment in ages for review. (6)
- 27 Fashions suitable to be shown in commercials. (6)



DOWN

- 1 Wild toper at a party could be lethal. (7)
- 2 Highflier gets a good score on the course. (5)
- 3 Outvotes? (7)
- 5 Asian ruler OK amid revolution. (6)
- 6 Right servant to start work. (5,4)
- 7 The smoke after battle? (7)
- 8 What is recorded in a ledger, perhaps. (6,2,5)
- 14 Puts restriction on movement and worker strikes. (9)
- 16 Firmly established sports match? (7)
- 18 Dispensed with red tape and came to the point. (7)
- 19 Entices a number to break rules. (7)
- 20 Scatter the rest around two points of the compass. (6)
- 23 Prime Minister's gone up to rest. (5)

'Guess the Theme': 'Cue' Crossword . By Maura B. Jacobson

ACROSS

- 1 Cornucob and briar
- 6 — Simbel
- 9 Half of Cass Elliot's group
- 14 "City of Light"
- 19 "Bombs bursting —"
- 20 Armies at work
- 21 Absinthe flavoring
- 22 Battery terminal
- 23 High-ranking clergymen
- 25 "The Lady with the Lamp"
- 27 Upfront bet
- 28 Kind of code
- 29 "Thou the singer; — song"
- 30 More temperate, as weather
- 31 Gofers' assignments
- 33 Bed rail
- 34 Harness-racing horse
- 35 "— It Romantic?"
- 36 Dove's sound
- 37 Toupee, humorously
- 38 Naomi's daughter-in-law
- 41 Peculiar
- 43 Jaundiced vocalist
- 49 Maiden-named
- 50 Capital of Latvia
- 52 Circus animals
- 53 Seethe
- 54 Lou Grant portrayer
- 56 Assert positively
- 57 Plus
- 58 "In" things
- 59 Parthenon locale
- 60 Space acronym
- 61 Botanist Gray
- 62 Potion portion
- 63 Possible fact
- 64 Maryland batsman
- 68 Mate of Isis
- 70 Weaponry
- 71 Tonsillitis dept.
- 72 Pixies
- 76 Give out, as information
- 77 Hit's alternative
- 78 Cries of understanding
- 79 A Diamond
- 80 Sierra —, African republic
- 81 Stare at the stars
- 82 Scottish hillsides
- 84 Total stadium receipts

- 85 What to give it
- 86 Hungry Thanksgiving participant
- 90 Crow's kin
- 91 Yin's opposite
- 93 Even score
- 94 Madison Ave. output
- 95 Prefix with suction
- 97 Already started
- 99 Orthodontist's concern
- 101 "The — Bears," 1976 film
- 104 Dweller
- 106 Shindig
- 107 Jason's ship
- 108 Butter sub
- 110 Former U.S. coin of precious metal

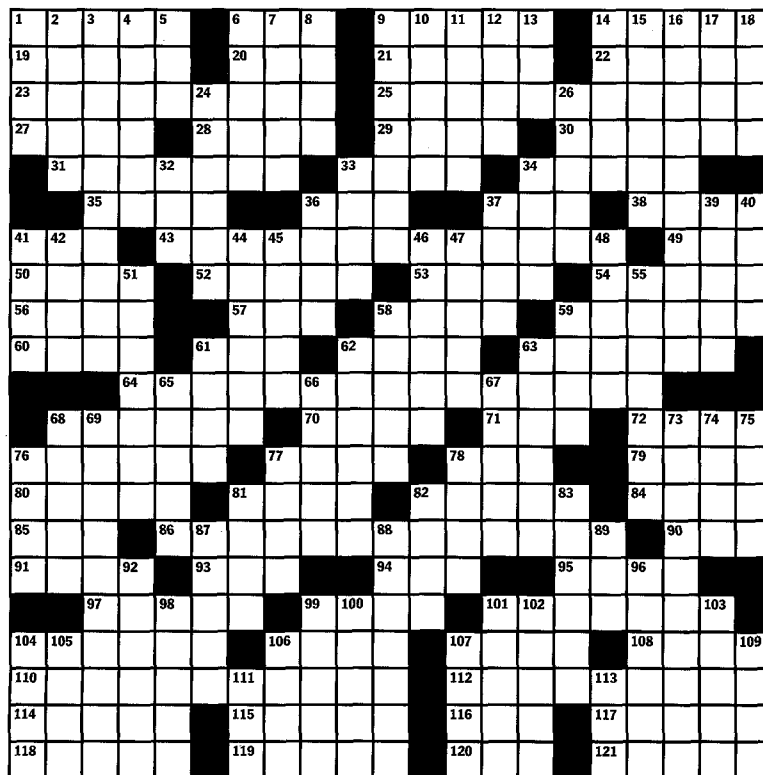
- 112 Greedy person
- 114 Where Van Gogh painted
- 115 Lipstick mishap
- 116 Tina Turner's ex
- 117 Partner of foremost
- 118 Charlotte or Ballet
- 119 Date trees
- 120 Aberdeen's river
- 121 Phonies

DOWN

- 1 Type size
- 2 Nonsensical
- 3 TV family
- 4 Downy ducks
- 5 Hindu mister
- 6 Grammy, e.g.
- 7 Hay units

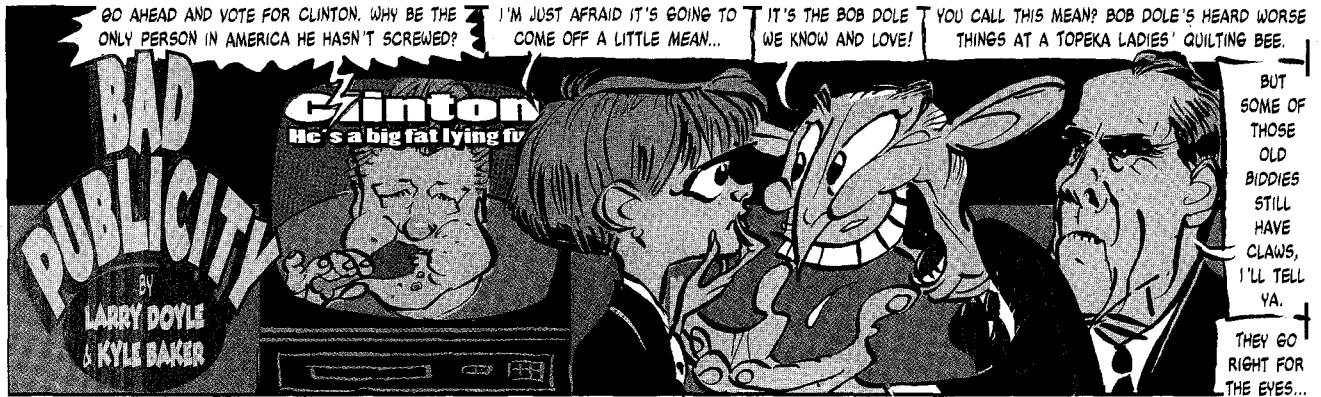
- 8 Major or Minor constellation
- 9 "I Write the Songs" songwriter
- 10 Actress Ekberg
- 11 Strength
- 12 Wimbledon great
- 13 Matching pieces
- 14 Hysterical fear
- 15 Fishing aficionado
- 16 Jogger
- 17 Doing nothing
- 18 Prophet
- 24 Edict city of 1598
- 26 Mirror reflection
- 32 No matter which
- 33 Miss Piggy, and ilk
- 34 Door instruction
- 36 Word on a faucet

- 37 Stat. for Strawberry
- 39 Bitsy
- 40 Towel inscription
- 41 Algerian port
- 42 Prima donna
- 44 Minimums
- 45 Hawaiian veranda
- 46 Downgrades
- 47 Cowboy carnival
- 48 Honey badger
- 51 Like Scheherazade's nights
- 55 Blacksmith's job
- 58 Entry blanks
- 59 "— Time in the Old Town Tonight"
- 61 Landed
- 62 Big Bandsman's name
- 63 Christmas-tree décor
- 65 French decree
- 66 Indian corn
- 67 Therapy, to an addict
- 68 Alphabet ending, in 59-Across
- 69 Utensil charges
- 73 A romp in the pasture
- 74 "Pocket" bread
- 75 Massacred
- 76 "Now — me down to sleep..."
- 77 Auto brand
- 78 Spheres
- 81 Remnant of the Cheshire Cat
- 82 Portend
- 83 Infrequently
- 87 Driver's about-face
- 88 Collects in one place
- 89 — Tin Tin
- 92 Barbara Bel —
- 96 Illinois city
- 98 "Silly" fowl
- 99 Roll with a hole
- 100 Imam's faith
- 101 Out of funds
- 102 Be of the same mind
- 103 Feel intuitively
- 104 Algae extract
- 105 Brian —, king of Ireland
- 106 Rival of Ole Miss
- 107 LSD
- 109 Mel and Ed of baseball
- 111 Clairvoyant's claim: abbr.
- 113 Wide of the mark



Negativity Seminar

Sandy instructs Bob Dole in the art of saying what he really feels.



HARRY TRUMAN USED TO SAY, "IF YOU CAN'T STAND THE HEAT, DON'T KEEP PASSING THE HOT POTATO." WELL, THAT SPUD STOPS HERE. BOB DOLE CAN HANDLE A HOT POTATO. BACK THEN, WE CALLED THEM GRENADES. BILL CLINTON WOULDN'T KNOW A GRENADE IF THE SHRAPNEL BIT HIM IN THE ASS. HE WOULDN'T FEEL IT. HEH HEH. WE SHOULD PUT THAT IN THERE...



I BELIEVE WE HAVE ENOUGH FAT JOKES. PLUS JAY LENO SAYS IF WE USE MORE THAN THREE, WE HAVE TO START PAYING HIM ROYALTIES...

WHAT ABOUT THAT YANKEE KID, SKIPPY OR WHATEVER? THE LITTLE CHEATER, STOLE THAT HOME RUN AND BECAME A HERO. WOULDN'T HAPPEN IN BOB DOLE'S ETHICAL ADMINISTRATION. BOB DOLE'S FIRST ACT AS PRESIDENT: INVITE THAT KID TO THE WHITE HOUSE, PULL DOWN HIS KNICKERS...



OR THIS MADONNA. UNMARRIED MOTHER WITH CHILD. SHE'D BE MARRIED PRETTY QUICK IF BOB DOLE WAS SETTING THE MORAL TONE. BECOME MRS. RICARDO OR WHATEVER.

THAT'S IF THIS CHARO IS THE REAL FATHER. BILL CLINTON, WHY WON'T YOU ANSWER THAT QUESTION? JUST ANSWER, PLEASE.



BILL CLINTON, HERE'S MUD IN YOUR EYE. THAT'S WHAT THE VOTERS WANT. I WATCH TV. LESBIANS EVERYWHERE...

ALREADY WAY BENEATH YOU, MON PRESIDENTE FUTURO! TAKE A PEEK...



REMEMBER THE LAST TIME YOU GOT FALLING-DOWN DRUNK?



BOB DOLE SAID IT DIDN'T HURT.

BOB DOLE WASN'T FEELING ANY PAIN.

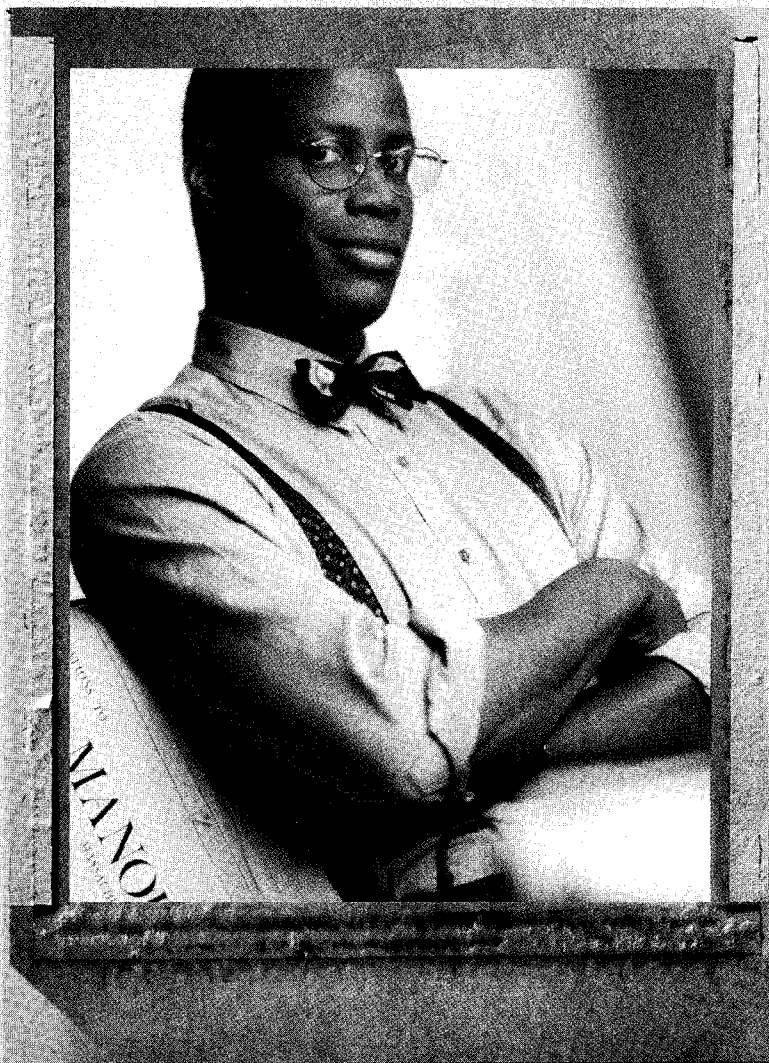


WOP. WRONG TAPE.

HEY, FORGET YOU SAW THAT. JUST A DEMO. THEY'RE NOT PLANNING ON USING IT UNLESS YOU GET TO WITHIN TEN POINTS...

SO BILL CLINTON WANTS TO GET TOUGH? LET'S TAKE IT OUTSIDE. LAST MAN STANDING IS PRESIDENT. BOB DOLE CAN BEAT THAT DOUGHBOY ONE ARM TIED BEHIND HIS BACK. EITHER ONE...





WE SAY "WE UNDERSTAND HOW DEMANDING IT IS TO
RUN A SMALL BUSINESS." YOU SAY "WELL, MAKE IT LESS DEMANDING."

Not only are small businesses very different from big businesses, they're also different from each other. They need solutions that are just as individual as their problems. Understanding the pressure that time puts on your credit and business needs is what has made Fleet the leading small business lender in the Northeast. And caused the Small Business Administration to name us the first Regional Preferred Lender. Stop by the nearest branch.

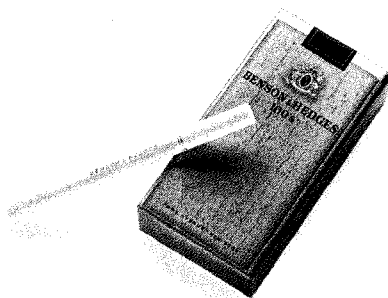


EASY BUSINESSSM CREDIT • PAYROLL SERVICES • DAILY ACCOUNT UPDATE

These days, commuters can't climb
aboard with a cigarette.
For Benson & Hedges, travel the scenic route.



BENSON & HEDGES 100's



THE LENGTH YOU GO TO FOR PLEASURE

SURGEON GENERAL'S WARNING: Quitting Smoking
Now Greatly Reduces Serious Risks to Your Health.



Finally, a welcome sign for both smokers and nonsmokers.
Call 1-800-494-5444 for more information.

© Philip Morris Inc. 1995

15 mg "tar," 1.1 mg nicotine av. per cigarette by FTC method.